

TIM FARMER'S COUNTRY KITCHEN

BEANS

*2 pounds northern beans,
uncooked
Water*

Place beans in a large pot and cover with about 1 inch of water. Bring to a boil, turn off heat, cover and let sit for 6-8 hours. Drain and rinse and place in slow cooker.

*Chicken broth
1 large bouillon cube
All purpose seasoning
1 yellow sweet onion, chopped
10-12 carrots, chopped
Tellicherry pepper
1 stalk celery, chopped
1 chunk bacon*

Add enough chicken broth to slow cooker to cover beans. Add in rest of ingredients and stir to combine. Cook on low for 8-10 hours. Serve with fresh sliced onion and chow chow on top if desired.

