

Tim Farmer's Country Kitchen

SOUP BEANS

*1/2 gallon water
16 ounces chicken broth
5 chicken bouillon cubes
Pig skin, Jowl or Ham Hock
1 large sweet yellow onion, chopped
3 tablespoons Morton Nature's Seasons
Seasoning Blend
1 cup carrots, chopped
2 pounds pinto beans, presoaked for 1 hour
2 tablespoons sugar
Additional water and seasonings as needed*



Combine all ingredients in Dutch oven, or large pot on the stove. Bring to a rolling boil. Reduce heat to medium for a low boil and cover. Check every 20 minutes, making sure to stir. Add additional water and seasonings as needed.

www.timfarmerscountrykitchen.com