

Greenbeans and new potatoes

Recipe courtesy of *Paula Deen*

momlogic.com

Ingredients:

3-pounds fresh green beans

¼-pound salt pork, sliced

¼ cup bacon grease

2 cups chicken broth plus more if needed

2 to 3 teaspoons Paula Deen's House Seasoning

12 small red potatoes

1 onion, cut into slivers

½ stick butter, sliced

pepper, to taste

Directions:

Remove the ends from the beans. Snap the beans in two, place into a colander, wash, and set aside to drain.

Meanwhile, in a large cast-iron Dutch oven, lightly brown the salt pork in the bacon grease over medium heat, turning often, for approximately 10 minutes. Toss the green beans into the pot, stirring them with a wooden spoon to coat well with the pork fat. Add the stock and House Seasoning. Cook over medium-low heat, covered tightly, for approximately 30 minutes, or until the beans are half done.

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Directions:

While the beans are cooking, peel a center strip from each new potato with a potato peeler. At the end of 30 minutes, add the potatoes and onion to the beans; add $\frac{1}{4}$ cup more broth if needed. Cook, covered tightly, until the potatoes are tender, approximately 25 to 30 minutes, periodically checking the pot to make sure a small amount of liquid remains. When the potatoes are tender, tilt the lid slightly, off to the side of the pot, and continue to cook until the green beans are wilted, approximately 15 minutes. While cooking, add butter and season with pepper.

Yields: 8-10 servings

Prep time: 15 minutes

Cook time: about 1 hour, 25 minutes

Ease of preparation: easy