

Beans and Cornbread

Pinto Beans

INGREDIENTS:

- 1 pound (16 ounces) Pinto Beans.....○
- 8 cups 1 ½ to 2 inch chunks of Picnic Ham.....○
- 1 tablespoon Kosher Salt.....○
- 1 teaspoon Black Pepper.....○
- 6 cups Water.....○
- 1 Red Onion.....○
- Ketchup for topping.....○

PREPARATION:

- Cook Picnic Ham night before and cool in refrigerator. Rinse and soak Pinto Beans overnight in a large pot containing 8 cups of Water.
- Next day, drain and rinse Pinto Beans. Add 6 cups of hot Water, Salt, and Black Pepper. Cut Picnic Ham into 1 ½ to 2 inch chunks and place in pot. Dice Red Onion and reserve for topping.
- Simmer gently until desired tenderness is reached. About 1 ½ to 2 hours.
- Serve over Scratch Cornbread and top with Onions and Ketchup.

SERVES 6.