

Southern Green Beans (sides)

Prep: 15 mins. Cook: 45 mins. Serves: 6

Ingredients

6-8 c. water
6 smoked turkey necks or wings (or ham hocks)
1/2 c. white onion, finely chopped
1-1/2 T. chicken bouillon powder
1 lbs. medium red potatoes, quartered
2 lbs. green beans, stemmed and halved
1 T. black pepper



Instructions

1. Use a large Dutch oven or pot, over high heat combine water and turkey and bring to a boil.

*Turn the heat to a low boil, cover and cook for up to 2 hours.

After the 2 hours, add more water if needed to cover the turkey, then add onions and bouillon powder and stir to combine.

2. Add in the potatoes and green beans, cover and cook on low boil until the potatoes are tender and the green beans are soft (about 45 minutes).

Taste and adjust seasoning if needed.

Remove from heat but leave the pot covered.

3. Pull the turkey from the pot and set aside to cool.

Pull the meat from the turkey, discarding the skin and bones, then add the meat back to the pot with the green beans. Serve hot