

Great Northern Beans

16 OZ. PACKAGE DRIED GREAT NORTHERNS

1/4 TSP. PEPPER

1 BEEF BULLION (KNORR)

1 CHICKEN BOUILLON (KNORR)

1 CUP CHOPPED SMOKED PORK

Look your beans (taking out dark, discolored, or ugly beans). Run water over beans until it covers 3" above top of beans. Add pepper, bouillon, and pork. Place on stove top and bring to a high boil and boil for 10-15 minutes. Turn off and let it sit for about 1.5 hours with lid on. Place in refrigerator overnight. Get out the next day and bring to a boil adding water if needed. Turn down to medium heat and cook until tender. Enjoy! Makes 8-10 servings.

"This is my Favorite Dried Bean.... Chris"

"Read how beans are processed on page 19. It will explain why I choose not to rinse my beans before cooking which results in a better broth. We like a thick broth for sopping our biscuits... Tammy!"