

Crock Pot Great Northern Beans

These crock pot great northern beans are made with dry beans and an assortment of vegetables. It's a versatile recipe, and you can easily change the seasoning vegetables. Or add some ham or bacon to the beans.

The beans pictured were cooked in the slow cooker with no pre-soaking or cooking, and they cooked perfectly. If you regularly have trouble with beans becoming tender, go ahead and soak them overnight. Or do a quick-soak (on the package of beans) and simmer a bit before you add them to the slow cooker. Though many say salt does not have an impact on the tenderness of the beans, add it near the end of the cooking time and after the beans have become tender.

The herb and vegetable mixture in these great northern beans season them perfectly, and the slow cooker makes it super easy.

To Make this Recipe You'll Need the following ingredients:

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Crock Pot Great Northern Beans

Ingredients

- 1 – 16 oz package dried northern beans
- 3 – 4 meaty ham hock shank or meaty ham bone (about 1 1/2 lbs)
- 1 – small onion diced water enough to cover beans salt &

pepper to taste

1/3 – cup light brown sugar

How to Make It

First step to prepare this delicious recipe is to sort the beans for any pebbles & then rinse beans under cold water.

Second step : Now after all that you need to add the rinsed beans onion salt pepper & ham shanks hocks or ham (chopped into big chunks) into the crock pot. After all that be sure to add water to cover the beans 2 inches. (between 6 to 8 cups)

Step 3 : In this step you need to cover & cook using low high the first 2 hrs next turn to low & keep cooking between 4 to 5 hrs or till beans are tender. Next remove the ham shanks or hocks & pull off all of the meat.

Step 4 : Finally step Now in this step you need to return the meat to the crock pot then add the brown sugar. so for me i remove about a cup of the juice before adding the brown sugar. It depends on how thick or thin you want the beans. Next and lightly combine to mix . Ladle in to bowls serve and enjoy!

Source: Food.com

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