

Just Beans*

1/2 lb dried pinto beans

1/2 lb dried black beans

1/2 lb dried lima beans

1 smoked ham hock

salt to taste

2 cloves garlic minced

1 large pimento chopped

1 small onion chopped

1/4 c black strap molasses

Soak beans for 2-6 hours in cold water. Drain water & replace with with fresh water. Bring water to a boil slowly. Add salt & pepper, ham hock, onion, pimento, and garlic. Reduce heat to Medium and cook for 1 hour. Be sure to stir frequently. Add molasses at this point & cook for 15 minutes more. Excellent with ham or pork or whatever. Enjoy! Origin: Don Houston's kitchen circa 1989