

## **Ham with Green String Beans**

3 lb ham, smoked

water

1 qt string beans

5 md potato

salt & pepper

My notes: I think the recipes in this cookbook all assume using a whole, uncooked ham. I would omit the step of boiling ham for 3 hours if using a cooked ham. Mom used salt pork instead and then cooked the beans as described below.

Cover the piece of ham with cold water and set over a low flame to cook for 3 hours. Add water from time to time during cooking in order to have at least one quart of broth at all times. Wash and clean the string beans, break into small pieces and add to the ham. Continue cooking about 25 minutes.

Pare and quarter the potatoes; add to the beans and ham and cook about 25 or 30 minutes, or until beans and potatoes are tender. About 15 minutes before serving, add salt and pepper to taste. Serve hot, providing vinegar for those who like the dish strongly flavored.