LIMA BEANS AND HAM

Joe Martinez

Ingredients

- Dried Lima beans
- 2 onions
- 2 ham hocks
- Salt
- Peppe

Directions

1. Soak lima beans in 2 quarts of water in a large bowl for 8 hours or overnight.
2. The next day, drain the lima beans and place into a slow cooker with onions, ham hock
3. Pour in 3 cups of water or as needed to cover.
4. Place lid on the cooker, set to High, and cook for 3 hours.
5. Stir in corn starch; set cooker to Low and cook until the beans and meat are very tender, about 4 more hours.