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## Green Beans, Ham, and Potatoes

*One of my favorite early summer suppers is a delicious simple meal that my husband makes with green beans, chunks of ham, sweet onions, and new potatoes. Our green beans are always just starting to produce when our neighbor Jane is harvesting her potatoes which she is always quick to share with us. We usually use some leftover Easter ham from the freezer to make this dish. Lots of freshly ground black pepper makes it perfect.*

10-12 small new potatoes, cut in half if larger than one inch in diameter  
One pound of fresh green beans, snapped into 2 inch pieces  
1 tablespoon olive oil  
One sweet onion, cut into half inch dice  
6 ounces ham, cut into one inch chunks  
Freshly ground black pepper

Put the potatoes and 2 quarts of water into a 4 quart pot. Be sure the potatoes are covered by at least 2 inches of water.

Bring the potatoes and water to a boil and cook for 10 minutes.

Remove the pot from the burner, carefully pour off half of the water, return the pot to the burner, and add the green beans.

Cook for another 10 minutes or until the beans are tender crisp.

In a separate skillet, add the olive oil and onions. Cook for about 3 minutes or until the onions are just beginning to soften.

Add the ham to the onions in the pan.

Cook, stirring often, until the ham is warmed through—about 5 minutes.

Add the ham to the potatoes and green beans in the pot and cook for 5 minutes.

Season with the freshly ground black pepper and serve immediately.

Serves 2-3

*Victoria Wesseler*

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