

## **Smoked Beans and Snaps**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 1 hour 15 minutes

Serves: 6 one cup servings

**CChints:** This is southern comfort food made a little easier by using frozen beans and snaps that can be found at the larger supermarkets. This is a combination of a bean that looks like a blackeye pea and cut green beans. Smoked turkey legs or wings can be found in the meat section and when cooked, the meat is as yummy as the seasoning they add to this dish.



1 pound smoked turkey parts, legs or wings

4 or more cups of water

2 pounds frozen Beans and Snaps

1/2 teaspoon salt

Dash of black pepper

Optional: Garnish with diced yellow onion

In a dutch oven or large covered pot, bring 4 cups of water with the turkey to a boil. The pot of water will boil quicker if you cover the pot. Make sure the water covers the meat. When it comes to a boil, reduce the heat to medium-low and simmer for 20 minutes.

Take the beans and snaps out of the freezer and let them sit out during this time so they start to thaw. If you add the beans frozen, it will bring down the water temperature and you'll have to bring it back up to a boil. Add the vegetables to the pot and simmer, covered for 45 minutes.

When you are ready to serve, take the turkey out of the pan and put on a cutting board. Remove the bones and cut the meat into bite size pieces. Return the meat to the pot of beans. Use a slotted spoon to transfer the vegetables to a serving bowl. Sprinkle with a few fresh onions and enjoy.

Caroleicious comfort food.