



INGREDIENTS

YIELD: 6 Servings

PREP TIME: 30 minutes

COOK TIME: 30 minutes

1 lb. pole beans

1 c. Broadbent ham, medium diced

1 yellow onion, sliced

1 qt. chicken stock

2 tbsp. white distilled vinegar

2 large roma tomatoes, peeled and roasted, then diced

Salt and pepper to taste

Support local and select your ingredients from your favorite local farmers market. Chef Cody recommends the Saturday market at Rupp Arena if you live in Lexington!

AT-HOME CHEF RECIPE GRANNY'S POLE BEANS

Start by searing the cubed Broadbent ham in a 4 qt. sauce pot on medium heat until all sides browned. Add chicken stock, distilled vinegar, salt and pepper and bring to a boil. Add beans and onions, cover and simmer for 10 minutes.

Remove from heat and add tomatoes, let steep uncovered for 10-15 minutes then serve.

BY LOCKBOX EXECUTIVE CHEF, CODY DEROSSETT