

## Uncle Tim's Hwy. 1 White Beans



Just like red beans, white beans have their own day on the calendar. We serve them every Friday at Rouses for lunch and dinner. Uncle Tim pairs his white beans with fried catfish. – Ali Rouse Royster

### WHAT YOU WILL NEED

- 1 pound fresh white beans or Camellia Great Northerns
- 1 smoked ham hock
- 1/2 pound Rouses smoked sausage, sliced in rounds
- 8-10 cups water
- 1 tablespoon bacon grease
- 1 white or yellow onion, chopped
- 2 stalks celery, chopped
- 2 cloves of garlic, chopped
- 1 bay leaf
- Rouses salt and black pepper, to taste
- Hot sauce or hot vinegar, for serving

### HOW TO PREPARE

Soak beans overnight in a bowl, drain and rinse.

Slice meat off ham hock. In a Dutch oven or pot, brown ham, sausage and vegetables in bacon grease until tender. Add beans, ham bone and bay leaf and cover with water. Cook over low heat for 2 hours until beans are thick and creamy. Add salt and pepper to taste. Remove bay leaf. Serve with rice, fried catfish and your favorite hot sauce.