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Slow Cooker Potato and Ham Hock Soup

Recipe Courtesy of FoodandWine.com

INGREDIENTS

2 tablespoons unsalted butter

1 Harvest Bell ham hock

2 medium onions, chopped

5 garlic cloves, minced

Kosher salt

Freshly ground black pepper

3 pounds baking potatoes

8 cups chicken stock

HOW TO MAKE THIS RECIPE

Heat a slow cooker on high until hot. Stir in the butter until melted, then add the ham hock. Stir in the onions, garlic, 1/2 teaspoon salt and 1/4 teaspoon pepper and cook, stirring occasionally, until golden, about 6 minutes. Peel the potatoes and cut into bite-sized cubes. Reduce the heat to low and stir in the potatoes and stock. Cook the soup until the potatoes are starting to fall apart, about 6 hours. Remove the ham hock and let cool to warm. Remove the meat, discarding the bone, and return the meat to the slow cooker. Season the soup with salt and pepper to taste then serve.