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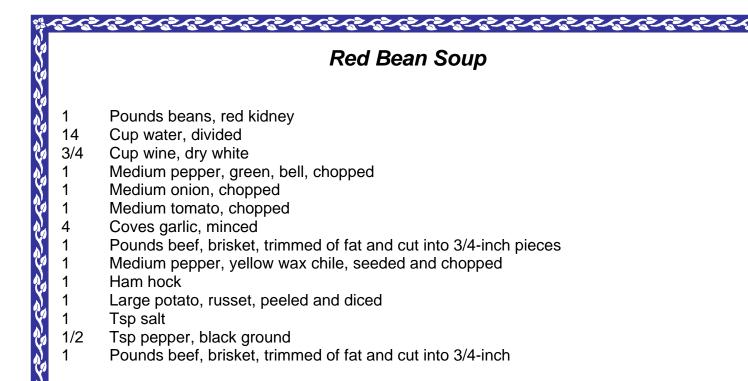
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- 1) In a 6-quart Dutch oven, combine beans and the 6 cups water. Bring to boiling; reduce heat. Simmer for 2 minutes. Remove from heat. Cover and let stand for 1 hour. (Or place beans in 6 cups water in pan. Cover and let soak in a cool place for 6 to 8 hours or overnight.) Drain and rinse beans.
- 2) Return beans to Dutch oven. Add the 8 cups water, the wine or broth, sweet pepper, onion, tomato, garlic, and chile pepper. Bring to boiling; add beef brisket and ham hock. Return to boiling; reduce heat. Cover and simmer about 1 1/2 hours or until beans and meat are tender. Remove ham hock; set aside to cool. Mash beans slightly. Add potato to bean mixture. Return to boiling; reduce heat. Cover and simmer about 15 minutes more or until potato is tender. When ham is cool enough to handle, cut meat from bone; discard bone. Cut ham into bite-size pieces; stir into bean mixture. Stir in salt and black pepper.

Makes 10 Servings



Easy Cooking by Jim Davis © 2010