

White Beans & Ham

1 pound dried great northern beans

3 smoked ham hocks (about 1-1/2 pounds)

3 cans (14-1/2 ounces each) reduced-sodium chicken or beef broth*

2 cups water*

1 large onion, chopped

1 tablespoon onion powder

1 tablespoon garlic powder

2 teaspoons pepper

Thinly sliced green onions, optional

1. Rinse and sort beans. Transfer to a 6-qt. electric pressure cooker. Add ham hocks. Stir in broth, water, onion and seasonings. Lock lid; close pressure-release valve. Adjust to pressure-cook on high for 30-35 minutes. Let pressure release naturally for 10 minutes; quick-release any remaining pressure. **
2. When cool enough to handle, remove meat from bones; cut ham into small pieces and return to pressure cooker. Serve with a slotted spoon. Sprinkle with green onions if desired.
3. If beans aren't tender enough, remove ham hocks and cook for another minutes under high pressure, release manually.

* Or a combination of broth/water equaling 8 cups

** I do 35 minutes with a full natural release rather than 10/QR

<https://www.tasteofhome.com/recipes/pressure-cooker-smoky-white-beans-and-ham/>