

Best Pinto Beans and Ham Hocks for a Hearty, Flavorful Meal

Pinto Beans & Ham Hocks Recipe



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INGREDIENTS

- 1 pound 11 ounces pinto beans, soaked overnight
- 1 quart chicken stock
- 1 quart water
- 1 onion, halved or roughly chopped
- 2 halves smoked ham hock (about 3/4 pound total)
- 2 bay leaves
- 1 teaspoon black pepper (plus more to taste)
- 1 teaspoon garlic powder (plus more to taste)
- Salt, to taste

DIRECTIONS

- 1.** Drain the beans: After soaking overnight, drain and rinse the beans.
- 2.** Add to pot: Place the beans in a large stock pot.
- 3.** Add liquids and aromatics: Pour in the chicken stock and water, then add the onion, ham hocks, and bay leaves.
- 4.** Bring to a boil: Heat the pot until it reaches a boil.
- 5.** Simmer: Reduce heat to low, cover, and let simmer for 1 1/2 to 2 hours, stirring occasionally.
- 6.** Check tenderness: Cook until the beans are soft and tender.
- 7.** Season: Add black pepper, garlic powder, and salt to taste.
- 8.** Serve: Remove bay leaves and serve hot.

SWAPS & NOTES

Pinto beans: Soaking overnight helps them cook faster and more evenly.

Ham hocks: These provide the signature smoky flavor, but smoked turkey legs can be used as an alternative.

Chicken stock: Adds depth, but water alone can work if needed.

Seasoning: Adjust garlic and pepper to your taste as the beans cook.

TIPS FOR SUCCESS

One of the most important tips for this recipe is patience.

Letting the beans simmer slowly allows them to become tender and absorb all the flavor from the ham hocks.

Another helpful tip is to stir occasionally to prevent sticking and ensure even cooking.

If the liquid reduces too much, you can add a bit more water or stock to maintain a soupy consistency.

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