

Assorted dried beans and peas

Ham Hock

1 can tomatoes -- (28 oz.)

2 Onions -- chopped

4 stalks celery -- chopped

2 cloves garlic -- minced

Salt and pepper to taste

Bay leaves

Thyme

Basil

1 pound sausage -- sliced

2 boneless Chicken breast

1/2 cup red wine

1/2 cup chopped parsley

Wash beans, cover with water and soak overnight.

Drain beans, and add 3 quarts water, ham hock, bay leaves, thyme, and basil and simmer 2 1/2 to 3 hours.

Add tomatoes, onion, celery, salt, pepper and simmer 1 1/2 hours.

Add sausage, chicken and simmer 30 to 40 minutes.

Before serving add wine and parsley.

NOTE: If refrigerated for at least a day before serving the flavor is enhanced.

Possum Kingdom Lake Cookbook