



Chef Derek St. Romain

Cajun Green Beans

Shopping List:

- 2 cups white wine
- 3 Tbsp vegetable oil
- 2 Tbsp Cajun seasoning
- 1 lb fresh green beans
- 1 lb fingerling red potatoes, halved
- 1 ham hock

Cooking Instructions:

In a large cast iron skillet, add oil and heat on medium. Add all ingredients except the white wine and cook for about 10 minutes. Add white wine and place entire pan in oven and cook at 300° to 325° for at least 4 hours, but the longer the better! Serve over long grain white rice and enjoy.