



*Pinto Beans
with TexMex
Flair*





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INGREDIENTS

1 pound Doudlah Farms Organics Pinto Beans,
cleaned & rinsed

2-(10 ounce) cans diced tomatoes with green chile
peppers (or add chopped green chilis)

½ pound of bacon, cooked to crispy.
Reserve some for garnish.

½ inch pieces of cubed ham (optional)

1 yellow onion, chopped

1 tbsp chili powder

1 tbsp ground cumin

1 -1/2 tsp garlic powder

1 bunch fresh cilantro, chopped

Salt to taste

INSTRUCTIONS

Place pinto beans into a large pot and pour enough water to cover by 2-3 inches above beans.
Let soak overnight

Drain beans, return to pot and pour in fresh water just to cover; add diced tomatoes, bacon or ham, onion,
chili powder, cumin, garlic powder. Bring to a boil, reduce heat to low and simmer for 3 hours.

Stir in cilantro and salt into bean mixture; simmer until beans are tender about 1 hour more.

Optional: Jalapenos diced in mixture and as garnish

Vegetarian Style: Eliminate the bacon and ham. Instead of fresh water pour vegetable stock over
beans for flavor.