

Spicy Pinto Beans



Ingredients:

- 1 lb dry pinto beans
- ½ lb bacon, cut into 1 inch pieces
- 1 T. ground cumin
- 1 T. Southwest Seasoning
- 1 or 2 jalapeños, cut in half and sliced
- 1 red bell pepper, chopped
- 1 T. salt
- 1 tsp. ground black pepper

Rinse the dried beans in cool water, picking through them to toss out any debris. Pour beans into a soup pot and cover with 2-3 inches of water. Add raw bacon, cumin, and southwest seasoning. Bring to a boil, then reduce and cover. Simmer (don't boil) for 2 hours. Beans should have a thick broth, not too soupy. Add in jalapenos, red pepper, salt and pepper. Cover and simmer for another hour. Check for seasoning and serve with cornbread.

****If the broth is evaporating too quickly just add another cup of water and continue simmering****