



Rockin' Red Chile Pinto Beans

Ingredients:

4 Cups Pinto Beans dried
Ham hock/ham bone (optional but delish!)
Chicken Stock - 32oz
1 onion diced
2 Garlic Cloves pressed
1 tbsp Salt
1 tsp Cumin
1-2 tsp FCC Hatch Red Chile Powder

Directions:

Rinse beans really well. Sort out halves and anything not whole bean. Soak over night in water and cover.

Drain next morning and put into crockpot. Add in the ham hock/bone if desired. Cover beans with an inch of chicken stock (may need extra water to get them fully covered).

Cook on Low for 7-8hrs.

In a skillet sauté the onion and add in garlic for last 30 seconds to sauté it as well. Remove Ham hock from crockpot.

Add into the crockpot of cooked beans onions, garlic, salt, cumin and hatch red Chile powder to season. Serve and enjoy

Enjoy!