

# Cooking with Johni.com



## HEARTY SOUTHWESTERN PINTO BEANS

(Serves 8-10)

3½ c. dry pinto beans  
2 T. lard (not Crisco)  
1½ lbs. 90% ground beef  
1 yellow onion, chopped  
6 cloves garlic, chopped  
1 can diced Rotel Original tomatoes  
2 cans (4 oz.) diced green chilies  
1 can (4 oz.) diced jalapeno peppers  
3 T. tomato paste  
Salt and pepper to taste

Rinse beans, cover with water and soak overnight.

Drain and rinse beans.

In large crock pot, cover beans with fresh water so that 1" to 1½" of water is above the beans.

Add lard, and cook for six hours on low.

When beans are done, fry ground beef with onion and garlic.

Add tomatoes, chilies, jalapeno peppers, and tomato paste to ground beef and continue frying for about 20 minutes.

Add meat mixture to cooked beans and continue cooking on low for an hour.

Add salt and pepper to taste.

Serve with flour tortillas or crusty bread.

These beans are better the next day!