



Pinquito Beans

Ingredients

1 lb. of small pink beans or pinto beans, soaked overnight
1 tsp. salt
2 slices of bacon, diced small
1/2 yellow or white onion, chopped
1 jalapeno, diced
2 cloves garlic, chopped finely
1 T tomato paste
1/4 C bottled red chili sauce
1 tsp dry mustard
1 tsp salt
1 tsp pepper

Preparation

Place the soaked and cleaned beans in a pot of water in a heavy pan. Bring to boil, reduce to simmer for two hours until tender. At the end of cooking, add 1 tsp. salt and cook 15 minutes more.

Remove the beans and reserve some of the liquid for later.

In the same heavy pan, saute the bacon. Add the onion and saute to a light golden brown. Add the garlic and saute a few more minutes. Add the remaining ingredients. Combine completely and bring to a simmer. Add the beans back to the pan. Heat through. Add reserved liquid if needed so beans are not dry at serving.