

Red Kidney Beans

16 OZ. PACKAGE DRIED RED BEANS

1/4 TSP. PEPPER

1/2 TSP. SALT

1/8 CUP OLIVE OR VEGETABLE OIL

1 KNORR BEEF BOUILLON (OR 2 TSP. GRANULES)

1 KNORR CHICKEN BOUILLON (OR 2 TSP. GRANULES)

STEP 1: Look your beans (taking out dark, discolored, or ugly beans). Run water over beans and cover 3" above top of beans. Add pepper, salt, oil, and bouillon.

STEP 2: Place on stove top and bring to a high boil and boil for 10-15 minutes. Turn off and let it sit for about 1.5 hours with lid on.

STEP 3: Place in refrigerator overnight.

STEP 4: Get out next day and bring to a boil adding water if needed. Turn down to medium heat and cook until tender. Enjoy!

PRESSURE COOKER METHOD: Do step 1 and for step two cook under pressure while boiling 15 minutes. After step 2 you can omit step 3, let beans soak on stove top for 2 hours then proceed with step 4. Makes 8-10 servings.

"Red or Pinto beans are great to serve with Mexican Style Dishes...Tammy!"