

Instant-pot Pinto Beans

1 1/2 CUPS DRIED PINTO BEANS

INSTANT POT

4 CUPS WATER

**BOUILLON: 1 BEEF BOUILLON KNORR OR 1 TBSP
BEEF GRANULES**

3-4 OZ. COUNTRY HAM MEAT (OPTIONAL)

1/8 CUP OLIVE OIL,

1/2 TSP. BLACK PEPPER IF DESIRED

Look your beans when removing them from package by pouring them by handfuls into your hand and dropping them into pot. Take out discolored beans, rocks, clumps if present. Rinse beans and drain.

Cover beans with about 2 inches of water -add bouillon listed above. Add oil, ham, and pepper.

Instant Pot:

prepare as above and place it all in an instant pot. Secure the lid and close the pressure valve. Use the multigrain setting: 40 min. on medium pressure

Once it finishes and pressure valve releases carefully remove the lid and place the pot on sauté until the liquid is just at the top of the beans and ham. Turn off and serve.