
Instant Pot Pinto Beans

1 1/2 CUPS DRIED PINTO BEANS

PICK ONE OF THE FOLLOWING:

**1) 4 CUPS WATER + 1 BEEF BOUILLON
(KNORR) OR 1 TBSP BEEF GRANULES**

2) 4 CUPS CHICKEN STOCK

3-4 OZ. COUNTRY HAM SEASONING MEAT

1/8 CUP OLIVE OIL

1/2 TSP. BLACK PEPPER (OPTIONAL)

Inspect your beans when removing them from the package by pouring them by the handful into your hand before dropping them into the pot. Take out discolored beans, rocks, & clumps if present.

Cover beans with water/bouillon or chicken stock in your Instant Pot. Then, add oil, ham, and pepper. Water should be 2 inches higher than the beans in the pot.

Secure the lid and close the pressure valve. Use the multigrain setting: 40 min. on medium.

After the time is up and the pressure valve releases, carefully remove the lid and turn your Instant Pot to the sauté setting*. Cook until the liquid is just at the top of the beans and ham. Turn off the heat and serve hot!

**If you do not have a sauté setting, add the beans to a large pot and cook on medium/high until broth has reduced just to the top of the beans.*