

Perfected Pinto Beans

16 OZ. DRIED PINTO BEANS

LARGE STOCK POT OR PRESSURE COOKER

WATER & BOUILLON OR CHICKEN STOCK

BOUILLON: 1 VEGETABLE BOUILLON KNORR &

1 CHICKEN OR BEEF BOUILLON KNORR

CHICKEN STOCK: SEE STOCK RECIPE UNDER POULTRY SECTION OF COOKBOOK.

1/8 CUP OLIVE OIL, 2 TSP. SALT, & 1/2 TSP. BLACK PEPPER

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.

Cover beans with about 1 1/2 inches of water or chicken stock. If using water add bouillon listed above. Add oil, salt, and pepper.

Pressure cooker: Bring to pressure for 15 minutes and turn off for 3 hours. Open it up and continue to cook until soft.

Stock pot: Bring to a boil for 20 minutes. Turn off let sit on stove until room temp. Refrigerate overnight, take out next day and bring to a medium simmer and cook until soft.

Option: *Kitchen Accomplice Liquid Bouillon is good too just a little pricy. Use ham pieces to flavor (I do not recommend bacon or bacon grease).*