

Pammy39s Slow Cooker Beans

Savannah · 30/09/2024

**Prep Time**

6 hrs

Difficult

Medium

Servings

14 hrs 15 mins

Description

Pammys slow cooker beans is a delicious pinto bean recipe that uses smoked turkey rather than pork to create a unique flavor My family loves it Serve over hot cooked rice

Ingredients

- - 2 pounds dried pinto beans - 8 cups water
- or more if needed - 1 small onion
- chopped - 2 teaspoons garlic powder - 2 bay leaves - 1 teaspoon ground black pepper - ½ teaspoon onion powder - 1 smoked turkey leg - ? cup olive oil

Instructions

1. Wash and pick over beans; place in a large bowl. Fill with cold water; soak beans 6 to 8 hours. Drain and rinse beans; place into a slow cooker. Pour in 8 cups water. Stir in onion
2. garlic powder
3. bay leaves
4. black pepper
5. and onion powder. Place turkey leg into slow cooker; cover. Cook on Low setting for 6 hours. Stir in olive oil
6. add more water if beans are beginning to dry out; cook until beans are very tender
7. 2 hours more.