

Pinto Beans With MexicanStyle Seasonings

Savannah · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

12 hrs 15 mins

Description

Pinto beans are simmered with onion tomatoes chili powder cumin and garlic in this easy onepot recipe I love making these beans just because they make the whole house smell so good and the longer they simmer the better they taste You could add 12 can of beer to make borracho beans I personally tastetest throughout the entire cooking process and add extra seasoning as I feel it needs it These beans could simmer all day long just make sure they have plenty of water to keep the beans covered

Ingredients

- - 1 pound dried pinto beans
- rinsed - 4 cups water
- or as needed - 2 (10 ounce) cans diced tomatoes with green chile peppers (such as RO*TEL®) - ½ pound bacon
- cut into 1/2-inch pieces - 1 yellow onion
- chopped - 1 tablespoon chili powder
- or to taste - 1 tablespoon ground cumin
- or to taste - 1 ½ teaspoons garlic powder
- or to taste - ½ bunch fresh cilantro
- chopped - salt to taste

Instructions

1. Place pinto beans into a large pot and pour in enough water to cover by 2 to 3 inches. Let beans soak overnight. Drain beans
2. return to pot
3. and pour in fresh water to cover; add tomatoes
4. bacon
5. onion
6. chili powder
7. cumin
8. and garlic powder. Bring to a boil
9. reduce heat to low
10. and simmer for 3 hours. Check the beans occasionally and add more water if needed. Stir cilantro and salt into beans simmer until beans are soft
11. about 1 more hour. Janice