

MexicanStyle Pork and Beans

Jacob · 29/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

8

Description

This recipe is from the Allrecipes Allstar team that competed to create the most innovative besttasting recipe in a BUSH'S Beans cookoff Team members included Allrecipes community members Yoly Yolanda Gutierrez Chef Roy Roy Denno and TheDailyGourmet Sarah Stone

Ingredients

- - 2 pounds pork ribs
- cut into 2-inch sections - ¼ teaspoon salt
- plus more to taste - ¼ teaspoon ground black pepper
- plus more to taste - 5 slices bacon
- chopped - 2 cups chopped onion - 1 serrano pepper
- thinly sliced - 1 (14.5 ounce) can chicken broth - 1 (8 ounce) can tomato sauce - 1 (26.5 ounce) can BUSH'S® Black Beans
- drained and rinsed - 1 (26.5 ounce) can BUSH'S® Pinto Beans
- drained and rinsed - 1 (15 ounce) jar pickled cactus strips (nopalitas) with liquid
- such as Dona Maria® - 4 cups cooked rice - 1 avocado - peeled
- pitted and diced - chopped fresh cilantro

Instructions

1. Sprinkle pork with salt and black pepper. Cook bacon in a large Dutch oven over medium heat until crisp and well browned; transfer to paper towel-lined plate
2. reserving 1/4 cup drippings in pot. Brown pork pieces in bacon drippings over medium-high heat
3. 3 to 5 minutes per side. Work in batches; transfer browned pieces to a plate as they brown. Transfer all pieces back to pot
4. along with accumulated juices. Stir in onion
5. serrano pepper
6. broth
7. and tomato sauce. Bring to a boil
8. then reduce heat to medium-low or low to maintain a low simmer. Simmer
9. covered
10. 1 hour. Stir in beans and cactus; simmer
11. uncovered
12. until heated through
13. 20 minutes more. Stir in bacon. Serve over rice and garnish with avocado and cilantro. Cook's Note: You can substitute 2 1/2 pound pork shoulder
14. trimmed of excess fat
15. for the 2 pounds of pork ribs. Use canned nopalitos that contain vinegar
16. serrano pepper
17. chopped onion
18. and salt (such as Dona Maria(R)).