



Adam's Ranch Style Beans

- 1 Lbs. Pinto Beans (Soak and sort the day before)
- 1 Large Onion (White or Red, based upon your preference)
- 1 Package of Bacon (Cooked)
- ½ Jalapenos (or less depending on how hot you want it)
- 1 Package Chorizo (Cooked)
- 2 Heads of Garlic (Use less if you'd like)
- Pinto Bean Seasoning
- Salt

Sort and soak your beans in a pot of water the night before. Peel and quarter your onion, cut the garlic heads in half and pull the stems off of the jalapenos. Preheat your oven to 400 degrees and in a large cake pan, put 4 tablespoons of vegetable oil and put the onions, garlic, and jalapenos. Dice your bacon and put the bacon and chorizo in there as well and roast for about an hour til your jalapenos are tender and the bacon and chorizo are cooked completely. Turn on your slow cooker to high and put in the beans (use less if you have a smaller crock pot and do the same for the other ingredients, cut them in half) and add water to just above the beans. Have the beans cooking for about an hour before you add the other ingredients, so you can cook them while you start the beans. Add salt and pinto bean seasoning to taste as well as water. Slow cook for about six to eight hours for tender, taste beans.

When the beans are done... serve with tortillas, bread, corn bread or just simply by themselves by the bowl full.