

# Pinto Beans

Serves 12



## Ingredients:

- 1 lb dry pinto beans
- 1 clove garlic, minced
- ¼ tsp dried Mexican oregano
- ½ tsp New Mexico red chili powder
- ½ tsp salt

## Directions:

Very carefully inspect the pinto beans and discard the goat heads and the small rocks that usually accompany the dry beans in the bag.

Place beans in a large bowl and cover with 2" of water and soak overnight.

Drain the beans, place in a sauce pan large enough that beans only fill it to the halfway mark, add sufficient water to cover the soaked beans 1" above the beans.

Bring to a boil, add all the remaining ingredients and set the heat to achieve a slow simmer with a lid partially covering the pan.

Cook until done; about 1½ hours.

Hold covered for enchilada assembly.