

Pinto Beans

1 pound dry pinto beans

7 cups water

1 cup **Chavie's North of the Border Salsa**

1 tsp. salt

1 tsp. pepper

1 tsp. Tabasco brand Chipotle sauce (optional)

1 tsp. ground cumin

1 tsp. chili powder

Additional salt to taste



Procedure

Soak beans in cold water overnight or boil them for 2 minutes and set aside for 1 hour to continue soaking. Drain and rinse beans removing any foreign debris. Add all ingredients except cumin, chili powder, and additional salt to taste to a large stockpot. Bring to a boil. Reduce heat to a simmer.

Continue to simmer beans uncovered until tender (2 to 3 hours), adding water as needed to keep them from boiling dry. Stir occasionally while simmering to prevent burning. When beans are tender, remove from heat and drain, reserving the liquid. Add back enough of the reserved liquid to coat the beans making them saucy. If more liquid is needed, water may be added. Mix in the cumin, chili powder, and salt to taste. Serve as a side dish or a filling for burritos. Use **Chavie's North of the Border Hot Salsa** when preparing this recipe if you like the beans spicy. This dish can be frozen for later use.

Yield: 4 cups (8 servings)