

Carne Charros Beans
 Yield: 8 – ½ Cup Servings



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 Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
	1 Pound		Pinto Beans, Dried
		6 Cups*	Water
¼ Each			Onion
		½ teaspoon	Salt, Kosher
1 Each			Bay Leaf
5 Sliced			Bacon
5 Ounces			Chorizo, chopped
		1 Cup	Ham, Diced
½ Each			Onion, White Diced
3 Each			Garlic, Clove Minced
2 Each			Tomato, Roma
1 Each			Jalapeno, Seeded and Diced
1 Each			Chipotle in Adobo, Diced
½ Bunch			Cilantro Chopped
		½ teaspoon	Cumin
		½ teaspoon	Paprika
		½ teaspoon	Oregano, Dried
		1 teaspoon	Chicken Bouillon
		To taste	Salt & Pepper

How to:

1. Rinse the pinto beans. Check for stones and debris.
2. Place in a pot with water, onion, bay leaf, and salt.
3. Bring to a boil and then reduce to a simmer. Cook for 1 to 2 hours until the beans are tender (not bursting).
4. Once tender drain the beans reserving the cooking liquid for later use. If needed, add water to the reserved liquid to ensure there is a total of 2 Cups for later use. Add the bouillon to the reserved liquid.
5. Add the bacon and chorizo to a large pot. Cook over medium heat until the bacon is cooked. Remove excess grease if needed.
6. Add the onion, cook until translucent. Add the garlic and cook and addition 2 minutes.
7. Add the ham, tomatoes, peppers, cilantro, oregano, and VooDoo Chef Red. Cook for 5 minutes.
8. Return the beans and reserved cooking liquid to the pot.
9. Once fully incorporated, add salt and pepper to taste.

Notes

* Check the beans throughout the cooking process to make sure the beans are covered with water level does not drop below the top of the beans. If needed add more water.

Serve as is with a side of warm tortillas as hearty meal.

Create a thicker consistency to be used as an accompaniment to fajitas or tacos by removing $\frac{1}{4}$ to $\frac{1}{2}$ of the beans, pureeing them, and returning to the pot. Puree the entire pot for a full refried bean.