

Ranchero Beans

Recipe courtesy Ingrid Hoffmann, 2008

DoubleClick DART
Omniture

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 to 6 servings
Cook Time:	30 min		



Ingredients

- 1/2 pound sliced bacon, cut crosswise in 1/2-inch pieces
- 2 bay leaves
- 1 teaspoon dried oregano
- 2 teaspoons ground cumin
- 1 medium yellow onion, finely chopped
- 1 jalapeno chile one seeded, ribbed and chopped
- 1 (14-ounce) can chopped tomatoes with liquid
- 1 (12-ounce) can pinto beans, washed and drained
- 1/2 teaspoon salt
- 1/8 teaspoon fresh ground black pepper

Directions

Heat a large skillet over high heat for 2 minutes. Add the bacon and fry until crispy, about 6 minutes, stirring frequently. Transfer the bacon to a paper towel-lined plate to drain, discard all but 1 tablespoon of bacon fat. Add the bay leaves, oregano, cumin, onions, chile, tomatoes and beans to the skillet. Cook the beans on a low flame for about 20 to 30 minutes, stirring occasionally.

Serve hot in bowls.



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