

Spanish Bean Soup Karen's Kitchen Serves 20
(It's really "a little of this, a little of that" kind of recipe.)

Rinse 2 lbs. pinto beans in colander, discarding any undesired beans and such.

Place in large pot and cover with water.

Bring water and beans to boil. Boil for 5 minutes and turn off heat. Let stand for 1 hour. If water gets absorbed, add more to cover. Drain.

Place boiled beans in crock pot. Add water to cover generously.

Add:

5 (or more) pieces of bacon.

1 cup favorite salsa

Sprinkle in garlic powder, chili powder and cumin, to taste.

Add 1 diced onion, tomatoes, fresh ground pepper, if desired.

And anything else you like!

Cook in crock pot for 8-10 hours, or overnight.

Wa-là!! You're done!

Serve with salad, cheese, chips, salsa,... etc. Enjoy!

When water is cooked down, it makes an excellent burrito filler!