

Maria's Chili Beans

INGREDIENTS

- 1 yellow pepper
- 1 red pepper
- ½ lb dried pinto beans, soaked overnight in ¾ cup water and drained
- 3 c chicken stock, low-sodium broth or beef broth
- ½ lb chorizo, pulled apart and cut into small ½" pieces (Cacique is a good choice)
- 1 2 oz piece of smoked ham
- 1 medium tomato, seeded and coarsely chopped
- 1 small onion, peeled and quartered
- 1 parsley sprig
- 1 oregano sprig
- salt and freshly ground pepper
- lime wedges, for serving



DIRECTIONS

- 1: In a large pot, combine the pinto beans with the stock, chorizo, ham, tomato, onion, parsley and oregano and bring to a boil.
- 2: Simmer over low heat, skimming occasionally, until the beans are tender, about 3 hours.
- 3: Discard the parsley.
- 4: Season the chili beans with salt and pepper.
- 5: Serve and garnish with the lime wedges.

MAKE AHEAD!

This can be refrigerated for up to 3 days. Reheat on low.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.



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in half along the dotted line. Your recipe card is
ready for use.