

Ranch Style Beans

1 pound dried pinto beans
4 slices thick smoked bacon chopped into small pieces
4 cups beef broth
1 medium white onion small diced
1 cup tomato sauce
2 tbsp minced garlic
1 tablespoon chile powder
1 teaspoon cider vinegar
1 teaspoon ground cumin 1 tbsp dark brown sugar packed
1 teaspoon paprika 1/2 teaspoon dried oregano
1 jalapeno stemmed and finely chopped

Instructions

Place the beans in a large bowl or pot and cover with water completely, making sure you have at least two inches of water above the beans as they will soak up water. Soak the beans overnight.

The next morning, drain the beans, rinse them well and then put them in the slow cooker along with the remaining ingredients. If you usually have trouble with your beans cooking and staying hard, LEAVE OUT the tomato sauce until the very end. Then once the beans are cooked, stir in the tomato sauce and cook for the last hour.

Cook all day, 8-10 hours on low until the beans are softened completely. Stir every hour and check to see if you need to add more beef broth. This will depend on how well you soaked the beans beforehand. Adjust the brown sugar to taste, we like our beans sweeter than normal personally.

Serve warm.

Recipe Notes: You may need to add more beef broth to achieve the level of sauce that you need with these beans as they cook all day! Add a teaspoon of ancho chile powder for a delicious kick!