



Hogfather Ranch Beans

INGREDIENTS

- 1 pound dried pinto beans
- 1/4 medium yellow onion, diced
- 1/4 cup chili powder
- 1 tablespoon kosher salt
- 1 tablespoon black pepper
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1/4 teaspoon ground cumin
- 1 cup chopped smoked brisket

Rinse the pinto beans and remove any rocks. Place the beans, onion, chili powder, salt, black pepper, onion powder, garlic powder, and cumin in a large pot. Cover with 2 inches of water, stir until the spices are well distributed, and then soak the beans uncovered for 8 hours.

To cook the beans, add the brisket to the pot. (Do not drain the soaking liquid.) You want there to be at least an inch and a half of water above the beans, so add more water to the pot if needed. Bring the pot to a boil, then turn down the heat down to low, cover the pot, and then gently simmer for 1 hour.

After 1 hour, remove the cover and then continue to cook the beans until they're tender, which will depend on the age of the beans. This can happen anywhere from 1 hour to 3 hours.

If you want to make these in the slow cooker, after soaking, cook them covered on low for 6 hours, then remove the lid and continue to cook on low for 2 more hours.

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