

Cowboy Beans

- 3 cups dried pinto beans, sorted and rinsed (Sort to remove small rocks and shriveled beans!)
- 1 quart chicken broth
- 2 quarts water
- ½ pound bacon, coarsely chopped (about 6 slices)
- ½ of a large onion, chopped
- 1 Tablespoon minced garlic
- 1 Tablespoon chili powder
- 2 teaspoons ground cumin
- Plenty of salt to flavor

Soak the beans overnight in enough water to fully cover them. OR ... cover them with water, bring to a boil, boil for 4-5 minutes, then turn the heat off and let them sit for at least an hour and up to four.

Drain the beans and rinse again.

In a large pot, brown the bacon on medium heat. Drain the grease (or don't), then add the onions and garlic. Cook for 5 minutes, then add the chili powder and cumin. Cook about a minute, stirring, for the spices to become super fragrant. Add the beans, chicken broth, and water. (Any combination of water and chicken broth will work.)

Bring to a low boil, turn the heat to simmer, and cook for 1½ -2 hours, until the beans are soft. Season with salt.