

# JALEPENO PINTO BEANS

## Ingredients

1. 3 cups Dried Pinto Beans
2. 8 cups Water
3. 2 tblsp. Sugar
4. 1tsp. Salt
5. 1/8 cup Olive Oil
6. 1 whole Jalepeno (fresh, frozen or canned).

## Instructions

1. Pick beans, getting out rocks, dirt balls, etc.
2. Wash beans thoroughly.
3. Put beans in stock pot, heavier pots just cook better beans.
4. Add all ingredients.
5. Boil slowly until beans are tender and hopefully the liquid will be a little thick.
6. Add more water if needed to keep beans covered with water at all times.
7. A water level just barely above the beans is desirable at end of cooking.
8. NOTE: This recipe can be used for any type dried beans; Great northern beans, Blackeye peas, Lima beans, etc. One thing, I do not use quite as much sugar in beans other than Pintos.