

Ranchero Beans

Yield: 6 servings

Cooking Time: 20 minutes

Preparation Time: 40 minutes

Category: Side

Cuisine: Southwest

Rating: ★★★★★

Source: Nancy Jackson

Website: <http://www.foodnetwork.com/re...>

Ingredients

½ pound sliced bacon, cut crosswise in 1/2-inch pieces

2 bay leaves

1 teaspoon dried oregano

2 teaspoons ground cumin

1 medium yellow onion, finely chopped

1 jalapeno chile one seeded, ribbed and chopped

1 (14-ounce) can chopped tomatoes with liquid

1 (12-ounce) can pinto beans, washed and drained

½ teaspoon salt

1/8 teaspoon fresh ground black pepper

Instructions

Heat a large skillet over high heat for 2 minutes. Add the bacon and fry until crispy, about 6 minutes, stirring frequently. Transfer the bacon to a paper towel-lined plate to drain, discard all but 1 tablespoon of bacon fat. Add the bay leaves, oregano, cumin, onions, chile, tomatoes and beans to the skillet. Cook the beans on a low flame for about 20 to 30 minutes, stirring occasionally.

Serve hot in bowls.