

Cookout

Ranch Style Beans

INGREDIENTS

- 1 pounds Dry Pinto Beans.....
- ½ pound cubed Salt Pork.....
- 1 White Onion, finely diced.....
- 1 cup Vegetable Oil.....
- 1 Clove Garlic, minced.....
- 3 dried Red Mexican Chile Peppers.....
- ½ pound Round Steak.....
- 1 can Green Chiles.....
- 1 teaspoon Cumin.....
- Salt, to taste.....

PREPARATION

- Wash and clean Pinto Beans. Soak overnight in warm water with no salt.
- Add Salt Pork, Onion and Vegetable Oil. Cook until beans are tender.
Cook Red Mexican Chile Peppers in a small amount of water until tender.
Work through a colander.
- Fry Round Steak in its own suet. When well done, put through a meat grinder. Add Garlic, Red and Green Chiles and Ground Meat to the beans. Cook over low heat long enough to mingle all the flavors.

Serves 10.