

Soup/Pinto Stew

A: 1# pinto beans
6C water

B: 1 ham hock
1 onion, chopped
2c garlic, minced

C: 1t salt
1# smoked sausage, sliced
28oz tomatoes, peeled
4oz green chile

1. Soak (A) overnight.
2. Drain beans, add (B) and cook over medium heat 45 minutes.
3. Add (C) and simmer 60 minutes. Serve over rice.

Servings: 8

\$Id: pinto_stew,v 1.2 2025/03/02 18:10:17 deaven Exp \$



From the kitchen of David and Jennifer Deaven