

beans, breakfast, pressure cooker, make ahead, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Chili Beans

Date added: 2020/11/07

Ingredients

- 2 lb pinto beans
- 1 yellow onion
- 1/3 lb bacon (in 1/4" strips)
- 15oz can tomato sauce
- 2 TBS white vinegar
- 5 cloves garlic (minced)
- 2 large jalapenos (Finely diced, seeded and veined)
- Generous 1/4 cup chili powder
- 1/4 cup brown sugar
- 1 TBS kosher salt
- 2 tsp pepper
- Salt and Pepper to adjust

Method

1. In a large pot, bring enough water to generously cover the beans to a boil, remove from heat and add beans. Cover and let soak for 1 hour.
2. In pressure cooker, Saute bacon until crispy, remove bacon from rendered fat and set aside.
3. Over medium heat soften onion in bacon fat, then add garlic and saute for ~30 seconds.
4. Add beans, bacon, tomato sauce, vinegar, chili powder, brown sugar, jalapeno, and measured salt and pepper to the pressure cooker. Top with enough water to cover beans and an extra 1/2 inch of water above the beans (~6 cups).
5. Cook at high pressure for 35 minutes, then quick release.

Notes

- Needs more flavor, check other recipes
- double the onion
- chicken stock instead of water
- Consider more/different spices

Inspired by: <https://www.foodnetwork.com/recipes/ree-drummond/chili-beans-2632850>

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