

# Pinto Beans

## Ingredients:

- 2 lbs of Pinto Beans
- 2 large can of original Rotel
- 1 large Onion
- 3 cloves Garlic
- 12 oz Bacon (cut up in to 1" pieces)
- 1 tbsp Olive oil
- 1 tbsp Salt
- ½ tbsp Pepper
- ½ tbsp Cumin

## Directions:

Check beans for any rocks and then wash in a colander.  
Cut up onion and mince garlic.  
Cut bacon into 1" pieces.  
Add oil, bacon, onions and garlic to pressure cooker.  
Set to sauté and cook for 5-7 mins so that the onions begin to caramelize.  
Turn to off and add beans, Rotel and 7 cups of water.  
Set to pressure cook on high and select 1 hour.  
Let steam run out, stir and the beans will be ready.