



Yield: Serves 10-16

Texas Barbeque

Pinto Beans

AKA: Cowboy Beans

Ingredients:

- 2 lbs Dried Pinto Beans - picked and rinsed**
- 1 lb Smoked Bacon - rough chopped**
- 1 Large Yellow Onion - diced**
- 3-5 cloves Fresh Garlic - minced**
- 3 Tbs Chili Powder**
- 2 Tbs Kosher Salt or to taste**
- 1 ½ tsp Fresh Ground Pepper or to taste**
- ½ tsp Ground Cumin**

-OPTIONAL-

- 2-4 Fresh Jalapeño Peppers - seeded and minced**

Preparation:

Before you begin you have to first decide how you are going to cook the beans; on the grill **-OR-** on the stove?..

Stovetop Cooking:

- 1) Place the picked and rinsed beans in a large container along with the onion, garlic, chili powder, salt, pepper, and cumin - Add enough water to cover everything with 2 inches of water - Stir to evenly distribute spices**
- 2) Allow to soak loosely covered at room temperature for a minimum of 8-12 hours**
- 3) After the beans have soaked the desired amount of time, make sure there is at least 1 ½ inches of water above the beans (add more if necessary)**
- 4) Place a large Dutch oven over medium heat - Add bacon and allow to cook until browned slightly crisp (apx 5 minutes)**
- 5) Add the beans and all of their liquid to the Dutch oven - Increase heat to high and bring to a boil**
- 6) Once boil has been reached, reduce heat to low - Cover the Dutch oven and allow everything to simmer for 1 hour**
- 7) After 1 hour, remove cover and continue cooking (stirring regularly) until the beans are tender and liquid has been reduced to desired consistency (apx 2 hours)**
- 8) Add jalapeños (if using) and stir to thoroughly combine**
- 9) Adjust seasoning and serve hot**

On The Grill:

NOTE: If you are cooking the beans while cooking brisket you do not have to soak the beans since cooking time will be 6+ hours. However, if you are preparing these beans along with 'quick' grilled foods i.e. steaks, hamburgers, or hotdogs then the beans should be soaked for 8-12 hours and thoroughly rinsed before continuing

- 1) Place a large skillet over medium heat - Add bacon and allow to cook until browned and slightly crisp (apx 5 minutes)
- 2) Place the picked and rinsed beans in a disposable aluminum baking tray (you may want to use a double or triple tray for strength)
- 3) Add the onion, garlic chili powder, salt, pepper, and cumin - Mix to thoroughly combine
- 4) Add the cooked bacon and all of its rendered fat to the beans and mix to thoroughly combine

IF COOKING WITH BRISKET:

- 5) Substitute the pan of beans in place of the water pan in your smoker or on the 'cool side' of the grill (the one directly under the brisket) to catch the drippings (See my recipe for Texas style Barbeque Beef Brisket for how to set up your grill and cooking times)
- 6) Allow the beans to cook for the entire cooking time of the brisket while on grill (add water as necessary to keep beans from drying out) - Beans should be thick and richly flavored when done
- 7) Cover with aluminum foil and hold beans in a 250°F oven until brisket is ready to serve
- 8) Add jalapeños (if using) and stir to thoroughly combine - Serve Hot

NOTE: When slicing your brisket you will inevitably have some 'Burnt Ends' (edges and ends that are overcooked and you will want to trim off) - For incredible added flavor to your beans, toss these 'burnt ends' into them and give them a stir - Allow to sit for 15 minutes and serve

IF COOKING WITH 'QUICK' GRILLED FOODS:

- 5) Set up your grill for indirect cooking and place beans on the 'cool' side away from the heat
- 6) Allow beans to cook for 1 - 1 ½ hours or until beans are tender (add water as necessary to keep beans from drying out)
- 7) Remove from grill - Add jalapeños (if using) and stir to thoroughly combine - Allow to rest for 15 minutes - Serve hot

