

# Spanish Beans



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**SERVING SIZE: 10**

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## Ingredients

- 2 pounds Dried Pinto Beans
- 1 cup Olive Oil
- 1 teaspoon Garlic, Minced
- 2 each Onions, Chopped
- 1 each Ham Hock
- 1 cup **Furmano's Tomato Sauce**
- 2 each Large Tomatoes, Peeled & Quartered
- 1 tablespoon Chili Powder
- As Needed Salt

## In This Recipe



Tomato Sauce (15 oz)

## Preparation

1. Soak beans for several hours or overnight.
2. Drain beans and place in a heavy pot; cover with boiling water.
3. Add oil, garlic, onions, and ham hock.
4. Bring to very slow boil, then simmer uncovered until soft - approximately 2 - 3 hours; stir the beans occasionally so they do not burn.
5. Add remaining ingredients, simmer for another 1/2 hour or so.

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