

Chuckwagon Beans

Ingredients:

- 1 lb. dry pinto, black, white, or kidney beans
- 1 can tomatoes
- 1 teaspoon garlic powder
- 2 tablespoons chili powder
- 1 teaspoon salt
- ½ cup rice (optional)

Directions:

1. Soak beans overnight in a pot with enough water to cover them all.
2. Place beans into a large cooking pot on the stovetop. Set the burner to a medium heat.
3. Cook the beans until they are soft, about 45 to 60 minutes, stirring often with a wooden spoon.
4. While the beans cook, measure out the remaining ingredients into a mixing bowl and mix together.
5. After 45 minutes, add the rest of the ingredients to the beans and bring to a boil.
6. Once it reaches boiling, reduce the heat to simmer for 30 minutes to let the flavors blend.
7. While the beans are simmering, complete the Cleaning Checklist.

Original Directions:

Pick through the beans to remove rocks or dirt then wash in cold water; at this point, the beans should be in a pot for cooking. Cover the beans with water. The water should be two knuckles above the beans. (Some let the beans soak overnight then cook them, while others cook the beans without the soaking.) Cook the beans until they are soft. If salt pork is used, put it in with the beans at this time - anywhere from 1 ½ to 2 ½ hours - then add the rest of the ingredients and bring to a boil. Then simmer for 30 to 40 minutes for the flavors to blend.

Adapted from

www.nps.gov/grko/historyculture/upload/CHUCK%20WAGON%20RECIPES%20web.pdf