

Slow Cooker Pinto Beans

2 lbs. dried pinto beans
2 tsp. chili powder
1½ tsp. ground cumin
½ tsp. paprika
½ tsp. ground cayenne pepper
1 tbs. Kosher salt
1½ tsp. freshly ground black pepper
5 garlic cloves, minced or pressed
3 bay leaves
½ medium white onion, diced
4 slices thick-cut bacon

Pour the beans into the slow cooker. Add in enough water to cover by 1½ inches (about 12 cups). Add in remaining ingredients besides bacon, stir to combine. Lay the bacon slices on top of the beans. Put the lid on, and cook on low for 12 hours or high for 8. Serve as a side dish or as a main dish with cornbread.

Garnishes:

Shredded cheddar
Diced red onion
Jalapeños
Tabasco
Diced bell pepper



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