

GBL Pinto Beans

3 cups pinto beans, washed

32 ounces chicken broth

1 can "Rotel" (canned tomatoes and green chilies)

1 can beer (Shiner Bock, other as available)

1 package sliced salt pork, cut up, or 6 slices bacon, cut into 1 inch pieces

1 clove garlic, diced

1 onion, diced

2 tsp Worcestershire Sauce

Cook in slow cooker until beans are soft 12-15 hours

Add broth or water as needed

Salt and pepper to taste

Serve over sliced cornbread (butter optional)

Top with Chow Chow or onions and cheese

GBL Ranch

Note: Keep the pot on low and toss in sausage, hamburger, BBQ, or steak leftover from a meal. Makes for a tasty stew.