

Bonnie's Awesome Beans

Ingredients

1 lb	Pinto beans (dry)
½ lb	15 Bean Soup Mix (dry)
¾ to 1	Chopped onion
4 qt	Water
3 slices	Bacon (or ham hock)
3 tbsp	Uncle Bob's Cajun Dirty Rice Seasoning
2 tbsp	Uncle Bob's Garlic Onion Pepper Blend

Directions

1. Bring water, ham hock, bacon and chopped onion to a boil.
2. Lower heat to medium high and continue to cook for 30-45 minutes. This creates the broth. Wash beans and add to broth.
3. Continue to boil for another 45 to 60 minutes. Lower heat to simmer.
4. Add all spices, cover and cook for 1 to 2 hours.
5. Additional spices can be added to taste.