
El Paso Beans

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

1 pound dry pinto beans
1 pound sirloin pork chop, cubed
1 onion, chopped
3/4 tablespoon bacon drippings
1/2 teaspoon oregano
1 teaspoon salt
1 can (8 ounce) tomato sauce
1 can (10 ounce) enchilada sauce
3 hot peppers, chopped
1 clove garlic
1 rounded teaspoon sugar
1 rounded teaspoon cumin

In a saucepan, cook the pinto beans until almost done.

Flour the steak and partially cook in the bacon drippings with the onion.

Add the remaining ingredients including the beans. Simmer for several hours.

May be served in bowls.

Side Dishes

Per Serving (excluding unknown items): 250 Calories; 10g Fat (35.7% calories from fat); 9g Protein; 32g Carbohydrate; 1g Dietary Fiber; 38mg Cholesterol; 516mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 1 1/2 Fat; 1 1/2 Other Carbohydrates.