



Cowboy Beans

Yield: 6 cups

Ingredients:

2 cups Dry pinto beans
2 cup SBR Hickory Brown Sugar barbecue sauce
2 cups Sweet onions, small dice
1 cup Brewed coffee
1 lb. Chopped barbecue brisket
4 tbsp Chili powder
2 tbsp Ground cumin
2 tbsp Red pepper flakes
Kosher salt, to taste

Directions:

1. Soak the pinto beans overnight in cold water.
2. Strain the beans and place in a 6-quart saucepan. Cover the beans with water and bring to a simmer over medium heat. Cook uncovered, stirring occasionally, until just tender, about 1 hour.
3. Drain the beans and return to the saucepan.
4. Add the barbecue sauce, onions, coffee, chopped brisket, chili powder, cumin, and red pepper flakes.
5. Simmer for 30 minutes.
6. Season to taste with salt and serve.

Recipe and photo courtesy of Ken's