## **Soup/Pinto Stew**

- A: 1# pinto beans 6C water
- B: 1 ham hock
- 1 onion, chopped 2c garlic, minced C: 1t salt

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  # smoked sausage, sliced
  28oz tomatoes, peeled
  4oz green chile

  1. Soak (A) overnight.
  2. Drain beans, add (B) and cook over medium heat 45
  minutes minutes.
- 3. Add (C) and simmer 60 minutes. Serve over rice. \$Id: pinto\_stew,v 1.1 2007/02/24 17:03:24 deaven Exp \$



From the kitchen of David and Jennifer Deaven