

Mexican Charro Beans

Ingredients:

1. 6 cans of pinto beans (16 oz. each)
2. 2 boxes of chicken broth (32 oz. each)
3. 2 packs of hot dogs Classic Frank Bar S Brand (8 franks per pkg.)
4. 1 pack of thick-cut bacon
5. 1 pack of chorizo
6. 4 tomatoes
7. 1 white onion
8. 2 bunches of cilantro
9. 4 jalapeños (for flavor) or serrano peppers (hotter)
10. A few tablespoons of Knorr Bullion Chicken Flavor (powder or cubes)

Instructions:

1. Cut the bacon into large squares and fry it in a frying pan, cut the onion in small squares and fry it with the bacon until the bacon is cooked but not crispy and onion are translucent.
2. In a large pot, fry the chorizo without drying it. Cut the tomatoes in small squares and add them to the pot when the chorizo has released the fat, cook on medium-low heat for about 5-7 minutes and add the bacon and onion, fry for 1-2 minutes and add the chicken broth. If the consistency is too thick, you can add water so that the ingredients are not too thick.
3. Pour the cans of beans into the pot with the bean water from the can and let the ingredients boil. Finally, add the hot dogs classic franks, cilantro and the jalapeños, add the chicken bouillon to taste; and let it boil for a last time until the cilantro is cooked to a dark green soft leaf.