

Andrew Sestak's – Famous Pinto Bean – “Magic Beans”

Give yourself 4 hours lead time, as the unexpected is possible...and probable.

In a 30 Gallon Cast Iron Kettle...far, far away...there once was...

50 lbs. Pinto Beans

20 lbs. Ground Bacon

25 lbs. Chopped Onion

15 – Large Chopped Green Bell Pepper

Bean Seasoning:

12 oz. Salt

12 oz. Pepper

14 oz. Garlic Powder

12 oz. Chili Powder

12 oz. Paprika

Directions:

Add all ingredients in the kettle. Fill with water 4 inches from the top of the kettle. Bring to a boil for 40 minutes stirring every 5 minutes so they will not burn. The last 20 minutes stir more! As they will burn more easily at this time.

After 45 minutes lower temperature to a simmer. The flames on burner should be as small as possible.

Continue stirring every 5 minutes and check beans for softness.

When 98% of beans are soft, cut off the burners! And cover the kettle with lid.

At this time the beans will be “making a gravy” – that’s what the kids call it today. **CONTINUE TO STIR** every 15 minutes, because the kettle is very hot and beans will burn.

Grab a beer and relax. The hard part is done.

Beans will “finish” themselves in about an hour and you will end up with a family of beans ready for plates...