



## *Arriba!*<sup>®</sup> Mexican Charro Beans

- 4 STRIPS BACON (THINLY CHOPPED BEFORE COOKING)
- 1 MEDIUM ONION, FINELY CHOPPED
- ½ BELL PEPPER
- 1 JALAPEÑO
- 2 GARLIC CLOVES, MINCED
- 2-16 OZ PINTO BEANS
- 8 OZ *ARRIBA!* MEDIUM RED SALSA
- 4 OZ WATER
- SALT & PEPPER TO TASTE

Fry the chopped bacon in a two quart pot. When crisp add onion, peppers and garlic, then sauté. When translucent add beans, salsa and water. Bring to a boil then simmer for thirty minutes. Stir frequently, careful not to burn the beans.