



The Secret to Really Good Pinto Beans

Ingredients:

- 1 pound of Dried Pinto Beans
- 2 Ham Hocks
- 1/2 tbsp Texas Pete Dust
- 2 tbsp Black Pepper
- 1 tbsp Oregano
- 1 tbsp Thyme
- 2 tsp Morton's Kosher Salt

Serve with my Southern Skillet Cornbread!

Instructions:

1. Soak beans overnight in a pot full of water
2. Bring a pot of the ham hocks up to a boil over medium heat, to get the meat to fall off the bone – about 30 mins
3. Rinse the pinto beans thoroughly
4. Add the ham hocks AND the water to the beans and return to the stove to cook for about an hour
5. Add your seasonings
6. Make sure the water is covering the beans and ham hocks
7. Cook for another 30 minutes
8. Pull out the ham hocks and cut off the meat that you can get to – add them back into the pot – let cook for 10 mins



For your weekly dose of cooking videos, please subscribe:

[YOUTUBE.COM/LEIGHBROWNSPEAKER](https://www.youtube.com/leighbrownspeaker)

playlist: ***My Kitchen! My Rules!***