

## Horseman Style Beans – *Frijoles a la charra*

### Ingredients

3/4 lb (340 g) Mexican chorizo; casing removed  
1/3 lb (150 g) bacon; sliced  
4 hotdog sausages; sliced  
1/4 lb (110 g) ham slices; chopped  
3 medium tomatoes; washed and chopped  
1/2 white onion; peeled and chopped  
1 clove garlic; peeled and minced  
3-4 *serrano* (or jalapeño) peppers, or to taste; washed and chopped  
4 cups cooked pinto beans, homemade **or** drained from 2 cans  
3 1/2 cups broth from homemade beans, or water  
1 bunch cilantro; washed and chopped  
Salt and pepper, to taste

In a large pan over medium heat, fry bacon until crispy, stirring to cook evenly. Push to the side and add chorizo; break up chorizo with a spoon, and cook, stirring frequently, until crispy. Remove from heat; remove and discard most of the fat, saving about two tablespoons. Return pan to heat and add sliced sausage and ham, and fry, stirring. Continue frying and stirring, until all the meats are crispy and slightly browned, then transfer to a bowl and reserve. Add the reserved two tablespoons of fat to the pan, then add onions, and sauté until translucent. Add peppers and continue frying for a couple of minutes, then add garlic, and finally, the tomatoes. Cook for ten minutes, stirring occasionally to avoid burning the bottom of the pan. Add half a cup of broth (or water) to deglaze the pan, scraping any bits from the bottom. Add beans. Add the rest of the broth (or water), stirring, to bring to boil. Reduce heat to a simmer, then cover and cook for ten minutes. Uncover and return reserved meats to the pan, adding tomato paste. Season with salt and pepper, to taste, stirring to meld all flavours together. Reserve some chopped cilantro to decorate at serving time, then add the rest to the pan. Serve immediately, topping with reserved cilantro:

