

Pintos With Pizzazz

Makes: 50 servings

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Ingredients	Weight	Measure
Pinto beans, dry	5 lb	
Water		1 3/4 gal
Salt		1/4 cup
Black pepper		2 Tbsp
Garlic powder		2 1/4 tsp
Chili powder		1 1/2 Tbsp
Butter buds	1 oz	
Salsa		2 1/2 cup
Onion, raw, chopped		1 cup



Directions

1. Weigh out dry pinto beans
2. Wash and drain beans.
3. Soak beans in water overnight.
4. The following morning, add an additional 1/3 cup of water (6 servings, 1/4 gallon for 50) and start to cook beans on medium heat. Bring to a rolling boil. Reduce heat and simmer with lid tilted for about 1 1/4 hours or until tender. May need to add additional water during cooking process if beans become dry.

5. Mid-way through the cooking process, add salt, pepper, garlic powder and chili powder.
6. Mix up butter buds according to package directions. Sautee onions in butter buds sauce until tender. Add to beans and continue cooking.
7. Add salsa to pot of beans during the last 5-10 minutes of cooking time.
8. Once beans are completely cooked. Pour beans in steam table pan for serving.
9. Use 4 oz spoodle to serve.

Notes

Serving Tips:

Pintos with Pizzazz can be paired with almost any entrée but are best served with Mexican inspired dishes.