

Aztec Beans



FOODSERVICE

SERVING SIZE: 36

Ingredients

- 1 1/8 pound Bacon, Finely Diced
- 4 1/2 cups Onion, Minced
- 1/4 cup Minced Garlic
- 1/4 cup Jalapeno, Minced
- 9 cups **Furmano's Red Beans**, Drained
- 9 cups **Furmano's Pinto Beans**, Drained
- 1 1/2 tablespoons Salt
- 1 1/8 teaspoon Black Pepper
- 1 1/2 teaspoons Cumin
- 2 1/4 tablespoons Sazon
- 1 2/3 pints Chicken Stock

In This Recipe



Pinto Beans - 15.5 oz.



Red Beans



Pinto Beans

Preparation

1. Place large pot over medium heat and render Bacon until it begins to crisp. Remove bacon if it becomes too crispy.
2. Add Onion, Garlic, and Jalapeno saute until onion becomes translucent.
3. Add Salt, Black Pepper, Cumin, and Sazon saute for 2 minutes.
4. Add Pinto Beans, Red Beans, and Chicken Stock. Heat to 180*

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