

# Tiffany Bean Pot

Yield: 6-8 servings

## Ingredients:

2 cups dried pinto beans plus water for soaking  
4 cups water  
4 cups chicken stock  
2  $\frac{2}{3}$  cups tomato juice  
1 cup diced cooked ham (optional)  
3 medium onions, diced  
 $\frac{1}{4}$  cup diced green pepper  
 $\frac{1}{4}$  cup firmly packed brown sugar  
3 tablespoons chopped parsley  
1 tablespoon chili powder  
1 teaspoon salt  
1 teaspoon oregano  
 $\frac{1}{2}$  teaspoon cumin  
 $\frac{1}{2}$  teaspoon rosemary  
 $\frac{1}{2}$  teaspoon celery seed  
 $\frac{1}{2}$  teaspoon thyme  
 $\frac{1}{2}$  teaspoon marjoram  
 $\frac{1}{2}$  teaspoon basil  
 $\frac{1}{4}$  teaspoon curry powder (preferably The St. Louis Herb Society Curry Powder)  
 $\frac{1}{4}$  teaspoon garlic salt  
1 bay leaf  
2 whole cloves

## Directions:

Wash beans and soak overnight in water to cover. Drain and reserve liquid for stock if desired.

Combine all the ingredients, except the drained beans and the reserved stock, in a large pot. Add drained beans. Cover and cook over low heat for 1-2 hours, or until beans are tender. Stir occasionally to prevent sticking.

Adapted from *The Elsie Landing Restaurant Cookbook*, 1981.

