

## Recipe for: **Santa Maria Beans**

From the kitchen of *Amy Artisan*

*To prepare: [Type oven pre-heat, skillet temperatures, and chilling, defrosting, or other preparations needed.]*

### **Ingredients**

1 lb. Pinkito beans  
2-3 cloves garlic, minced  
1 lg onion, chopped  
8 oz tomato sauce  
1/3 c. oil  
2 t salt  
2-4 T chili powder  
Cumin to taste (1T +)

### **Directions**

- Wash & pick over beans
- Soak overnight in cold water (or cover in boiling water & let stand until cool)
- Drain
- Cover with fresh boiling water & remaining ingredients
- Cover & simmer 2-3 hours