

## Chili Beans

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### Day 1:

12 cups of dry beans per pot (x2).

Rinse and drain the dry beans a few times. I rinse in the pot, but I stir them around with my hand to kind of wash them.

Once washed/rinsed, more than double the water to the bean ratio and bring to a good boil.

Turn off and leave overnight.

### Day 2:

Drain, rinse and rinse the bottom of the pot well. Then return to the pot and fill with water to bean level.

Add 1/4 cup salt, and one diced onion. Split the can of Rotel tomatoes between to two, blend well and bring to a boil.

Reduce the heat and simmer for 30 min. Stir frequently to prevent scorching.

Then add; 1/4 c. taco seasoning, 1/4 c. cumin, 1/4 c. chili powder, and split the 14oz can of tomato sauce in each.

Simmer on low until serving, stirring frequently.