

# Simple Pinto Beans With Bacon

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By David Tanis | Time: 2 hours, plus soaking time | Yield: 4 to 6 servings

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## Ingredients

**1** pound pinto beans  
**1** small onion, halved  
**1** bay leaf  
**3/4** pound slab bacon  
**1** tablespoon kosher salt  
**1** tablespoon paprika  
**1/4** teaspoon cayenne

## Preparation

1. Pick over the beans for small rocks or debris. Rinse well, then cover with cold water and soak for 6 hours or overnight.
2. Transfer beans to a soup pot and add sufficient water to cover by an inch. Add onion, bay leaf and bacon and bring to a boil. Reduce heat to a bare simmer, partly cover pot with lid, and cook for 1 hour, stirring occasionally.
3. Stir in salt, paprika and cayenne, then continue simmering until beans are soft and creamy and the broth is well seasoned and lightly thickened, about 1 hour more. Remove bacon and chop roughly, then return to pot. (May be prepared up to 2 days ahead.)