**Ranch Style Beans**

**Ingredients:**

3 can pinto beans, drained

2 guajillo chilies

1 cup boiling water

1 Tbsp. oil

4 cloves garlic

½ red onion, small dice

2 cups chopped tomatoes

1 tsp. brown sugar

1 tsp. apple cider vinegar

1 tsp. paprika

1 tsp. cumin

½ tsp. oregano

2 cups beef broth

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Break the chilies in half and put them in a bowl with the boiling water.
3. Wrap tightly with plastic wrap and set on the counter until tomorrow.
4. Heat the oil over medium heat.
5. Add onions and garlic and cook for 5-7 minutes, or until they begin to caramelize around the outsides.
6. Put the cooked onions and garlic, tomatoes, brown sugar, vinegar, and the spices in a blender and blend into a paste.
7. Wrap and put in the cooler until tomorrow.

**Thursday:**

1. Heat up the blended paste you made yesterday in a large pot.
2. Drain the water from the chili peppers.
3. Add the beans and beef broth, and the chilies.
4. Cook this mixture over medium low heat for 25 minutes.
5. Adjust seasonings to taste.