



Simmered Pinto Beans with Pickled Onions

Makes about 10 servings

Prep: 10 minutes, Chill: 2 hours,

Cook: 20 minutes

- 2 cups sliced onion**
- 2 tablespoons white vinegar**
- 2 teaspoons Domino® Sugar**
- ¾ teaspoon salt**
- 4 (16-ounce) cans pinto beans, rinsed and drained**
- ½ cups Kitchen Basics® Original Beef Cooking Stock**
- 1 teaspoon salt**
- ¼ teaspoon ground cumin**

1. In a colander, place onions; rinse under cold, running water. Drain well. Place onions in a glass or ceramic bowl; stir in vinegar, sugar, and salt, tossing to coat. Cover and chill for at least 2 hours or up to 1 week.

2. In a large saucepan, combine beans, stock, salt, and cumin; bring to a low boil over medium-low heat. Cook, stirring occasionally, for 20 minutes. Spoon into a bowl; top with onions. Serve as a side dish or over Beef Chili, if desired.