

Chalupas for a Crowd

This recipe has been in our small community for years, but we aren't sure where it started. Each local cook has their own variation when serving their family. Nana wanted to share some of her variations. She doesn't always add the beans when she knows someone doesn't like beans or she doesn't need to feed as many people. Nana also uses these spices when making just a pot of beans.

Ingredients

- 1 pound of pinto beans
- 3 pounds pork roast (your favorite cut to slow cook)
- 7 cups of water, OR until your roast is covered
- ½ chopped onion
- 2 cloves garlic, minced
- 1 tablespoon salt
- 1-2 tablespoons chili powder
- 1 tablespoon cumin
- 1 teaspoon oregano
- 1 can chopped green chilis



Instructions

- ❖ Place roast in large roaster type pan (Dutch oven or electric slow cooker). Add all of the ingredients placing the beans first.
- ❖ Cover and place in an oven at 250 degrees Fahrenheit or low on a slow cooker for five hours or until the roast falls apart.
- ❖ Break the roast apart and pull the meat off the bone.

This recipe is often served as a make-your-own meal starting with Fritos and rice. Then we stack lettuce, tomatoes, onions, black olives, avocados or guacamole, and cheese. Use the toppings that you know your family will love, and have fun adding more if you want.


Nana's Kitchen!
Made With Love and Purpose