



Many moons ago I went to a Mexican restaurant and had Pork and Pinto Beans. This was absolutely and completely different! But tasty all the same. It's a cross between two recipes I found on-line and slightly modified to incorporate what we had available. Please note this thing grows?. This would easily have fed four adults and we have a hearty portion for another meal.

The Pork shoulder had the infamous Yellow Sticker on it. I simply chopped half of the joint off, discarded the rind cubed it.

Ingredients:-

1Kg of Pork Shoulder, cut into large cubes
Plain Flour (Gluten free for us)
1 Tin of Kidney Beans
1 Tin of Haricot Beans
1 Tin of chopped Tomatoes
Tomato Puree
2 Onions, roughly chopped
2 Clove of Garlic, minced
500Ml of Beef Stock
Hot Chilli powder
Smoked Paprika
Salt & Black Pepper
Oil to fry

Method:-

- (1) Mix Hot Chilli powder and Flour.
- (2) Coat the Pork pieces in the Flour mix and fry to brown in batches then set aside.
- (3) Fry the Onion and add the Garlic.
- (4) Drain the Beans and add to a large casserole dish.
- (5) Add the chopped Tomatoes, Tomato Puree, Pork, Onion & Garlic, Stock.
- (6) Season well with Chilli, Paprika, Salt and Pepper.
- (7) Give everything a good stir and place in the oven at 180c.
- (8) Stir occasionally and cook uncovered for 2 to 2 ½ hours until the Pork is tender.

We considered serving over boiled Rice, but it really didn't need it. So instead we had Tortilla chips to dip.