

Ranch Style Beans

Prep Time

10 mins

Cook Time

2 hrs 30 mins

Soaking Time

6 hrs

Total Time

8 hrs 40 mins

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Tender pinto beans, zesty spices, and a thick gravy all come together in this simple, affordable, and easy recipe for homemade Ranch Style Beans!

Course: Lunch or Dinner, Side Dish

Cuisine: American

Keyword: pinto beans recipe, ranch beans, ranch style beans

Servings: 6 - 8 people

Calories: 222.9 kcal

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Ingredients

- 1 (16 oz) package dried pinto beans
- 1 quart water
- 1 (6 ounce) can tomato paste
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 2 teaspoons salt
- 1 teaspoon packed brown sugar
- ½ teaspoon black pepper
- Cayenne pepper, optional, for heat, to taste
- Optional, for serving: hot sauce, grated cheese, sliced jalapeno, sour cream, sliced green onion, chopped fresh parsley or cilantro

Instructions

1. Rinse beans. Place in a large pot and cover with 7 cups of water. Let stand 6-8 hours, or overnight. Drain and return beans to pot.
2. Add 1 quart (4 cups) of fresh water to the pot with the beans. Bring to boil. Reduce heat; cover and simmer for 1 ½ hours (or until beans are tender). Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer 1-1 ½ hours longer (until beans are tender and gravy is thick). Season with salt and pepper, to taste.

ALTERNATIVE SLOW COOKER METHOD:

1. You do not need to soak the beans. Simply place the dry beans, onion, garlic, tomato paste and seasonings in the slow cooker. Add 7 cups of water and stir. Cover and cook on LOW for 8-10 hours, or until the beans are tender.

Recipe Notes

- **Adjust the seasoning:** Taste the beans and adjust the seasoning to suit your family's tastebuds. As written, these are fairly mild beans. You can **add as much cayenne or hot sauce as you like to increase the heat!** You'll also want to season well with salt and pepper.
- **Ranch Style Beans with Meat:** As written this Ranch Style Beans recipe is **vegetarian and vegan.** If you prefer, you can add a ham hock or cooked bacon to your pot of beans.

Nutrition Facts	
Ranch Style Beans	
Amount Per Serving (1 /8 of the beans)	
Calories 222.9	Calories from Fat 4
% Daily Value*	
Fat 0.4g	1%
Saturated Fat 0.1g	1%
Polyunsaturated Fat 0.2g	
Monounsaturated Fat 0.1g	
Sodium 458.5mg	20%
Potassium 263mg	8%
Carbohydrates 42.2g	14%
Fiber 9.7g	40%
Sugar 5.2g	6%
Protein 12.6g	25%
* Percent Daily Values are based on a 2000 calorie diet.	