**Cowboy Beans**

1 lb. pinto beans or frijol de mayo, washed, soaked in water overnight, and drained

1 medium white onion, peeled and chopped

4 large garlic cloves (minced)

1 tablespoons canola oil

¼ lb. turkey chorizo

2 roma tomatoes, chopped

3 serrano chiles, chopped

salt or no-salt seasoning to taste

Preparation:

Place the beans in a large pot with half the onion and half the garlic. Add 2 quarts water, bring to a boil, cover and simmer for 1 1/2 hours or until tender. Add salt to taste. In a large saucepan cook the rest of the onion in the oil until tender. Add the garlic and the remaining ingredients and cook until the tomatoes release their juice. Add the cooked beans with their liquid and cook over a low flame for 20-30 minutes, stirring from time to time.

Serve in bowls offering chopped onion as a garnish.

Serves 6-8