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Frijoles rancheros

Makes 8-10 servings

For this recipe you will need:

- 4-5 cups pinto or black beans, cooked
- 1 onion, chopped
- 2 cloves garlic, chopped
- 8 hot dogs, cut in wedges
- 1 bell pepper, cubed
- 1 jalapeno pepper, seeded and chopped
- 4 slices bacon, cut up
- 1 tsp oregano
- ½ tsp ground ancho chile or any kind of chile
- cilantro, salt and pepper to taste
- 1 avocado

Preparation:

1. In a large pot heat the beans until they start boiling.
2. Reduce heat and let them simmer. They should be watery. Add water or chicken broth if necessary.
3. In a large skillet sauté onion and garlic.
4. Add hot dogs, bell pepper, jalapeno and bacon and let it cook for about 10 minutes.
5. Carefully add the contents of the skillet to the pot.
6. Add oregano, ground chile, salt and pepper.
7. Cover and cook over low heat for about 45 minutes.
8. Serve with cilantro and avocado and enjoy.

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