



MEXICAN BEAN POT

- 2 Cups Dried Kidney Beans
- 1 Tablespoon Salt
- 6 Slices Bacon
- 4 Tablespoons Drippings or Shortening
- 1 Clove Garlic, Minced
- Pinch Thyme
- 1 Bay Leaf
- 2 Whole Cloves
- 1 Teaspoon Dry Mustard
- 1/8 Teaspoon Cayenne
- 2 Tablespoons Vinegar
- 1/2 Cup Pickle Juice
- 1/4 Cup Strong Coffee
- 6 Onion Slices

DIRECTIONS

1. Cover beans with 6 cups cold water.
2. Boil for 2 minutes, then soak for 1 hour.
3. Fry bacon until half cooked, drain fat and reserve.
4. Add fat to beans.
5. Simmer until tender, about 2 hours.
6. Drain beans and combine with other ingredients (except bacon, coffee and sliced onion).
7. Place in a 1 1/2 quart casserole.
8. Bake in a 350 degree oven for 1 hour.
9. Pour coffee over beans.
10. Top with bacon and onion slices.
11. Place in a 400 degree oven for 20 minutes.