Hearty Charro Beans (Frijoles Charros): A Smoky, Savory Mexican Classic

Charro Beans (Frijoles Charros) - A Bowl Full of Soul

TIME	METHOD	PRINT	SAVE
4 min	Slow cooker	Recipe Card	PDF

INGREDIENTS

- 1 pound dried pinto beans
- 12 oz smoked beef bacon or halal turkey bacon, chopped
- 1 small yellow or white onion, chopped
- 1 jalapeæo, seeded and minced (use more for extra heat)
- 4 garlic cloves, minced
- 4 cups low-sodium vegetable or chicken broth
- 2 cups water
- 1 (15 oz) can fire-roasted or diced tomatoes (with juice)
- 2 tsp chili powder
- 2 tsp ground cumin
- ‰ tsp dried oregano
- … tsp black pepper
- ‰ bunch fresh cilantro, chopped
- Salt, to taste
- Optional toppings: extra cilantro, sliced jalapeæos

DIRECTIONS

1. Soak the Beans: Place the dried pinto beans in a large bowl. Cover with cold water and let soak for at least 6 hours or overnight. Drain and rinse well.
2. Cook the Bacon: In a large Dutch oven or pot, cook the beef or turkey bacon over medium-high heat until crispy. Remove and drain on paper towels. Leave about 2-3 tablespoons of fat in the pot.
3. SautØ the Aromatics: Add chopped onions and jalapeæo. SautØ for about 4 minutes until softened. Stir in garlic and cook for 30 seconds more.
4. Simmer: Add soaked beans, broth, water, and the cooked bacon. Bring everything to a boil, then reduce heat, cover, and simmer for about 45 minutes. Stir occasionally and add more hot water if needed.
5. Add Seasonings: Stir in the diced tomatoes (with juices), chili powder, cumin, oregano, black pepper, and cilantro. Simmer uncovered for another 30 minutes until the beans are tender and the broth thickens.
6. Taste & Serve: Add salt to taste, garnish with fresh cilantro or sliced jalapeæos, and serve warm!

SWAPS & NOTES

Try a vegetarian version with smoked paprika and a splash of liquid smoke.

Canned beans shortcut: Use 3 (15 oz) cans of drained pinto beans-cut down cooking time significantly.

Spice control: Adjust jalapeæo and chili powder for mild or fiery results.

Vegan-friendly: Stick to veggie broth and skip the meat entirely-it’s still delicious. ?

TIPS FOR SUCCESS

Soak for texture: Soaking beans reduces cooking time and helps them cook evenly.

Low and slow: Don’t rush the simmer-it lets the beans soak up maximum flavor.

Don’t salt too early: Salt near the end of cooking for the best bean texture. ?

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/hearty-charro-beans-frijoles-charros-a-smoky-savory-mexican-classic/