

## **Charro Beans**

Ro McDonald

1 lb. package of dry pinto beans

½ ham steak

1 small, sweet onion, chopped

2 cans mild Rotel

2 tsp. chili powder

1 tsp. garlic salt

1 tsp. lemon pepper

1 pkt. Splenda or 1 tsp. sugar

½ cup chicken stock

3 cups of water

3 Tbsp. ketchup

1 tsp. Worcestershire Sauce

1 4 qt. slow cooker

Rinse the dry beans well in a colander. Combine the ingredients in a lined slow cooker. Cook on low for at least 8 hours or on high for at least 4 hours. It may be necessary to add water during the cooking time to maintain the desired consistency you want.

Enjoy!