



Chalupa

INGREDIENTS:

1 pound	pinto beans
3 pound	pork roast
7 cups	water
1/2 cup	chopped onion
1/2 pound	Colby Jack Cheese, shredded
2	cloves garlic, minced
1 tablespoon	salt
1 tablespoon	chili powder
1 tablespoon	cumin
1 teaspoon	oregano
1 can	(4 oz) chopped green chilies
1 bag	Corn Chips

METHOD:

Put all ingredients except corn chips in Dutch oven, an electric crockery cooker or heavy kettle. Cover and simmer about 5 hours, or until roast falls apart and beans are done. Uncover and cook about ½ hour until the desired thickness. Serve over corn chips and add choice of toppings: chopped tomato, chopped avocado, chopped onion, shredded lettuce, grated cheddar cheese, taco sauce or other hot sauce.