

# Perfect Slow Cooker Beans

*Swick*

Makes 8 servings | Active Time: 20 minutes | Total Time: 8 hours

## Chef's Notes

- Epazote is an aromatic herb used in the cuisines and traditional medicines of Mexico and Guatemala; it has notes of oregano, anise, citrus, and mint. Look for it in specialty food or Latin grocers or at online retailers.

## Step 1: Making the Dish

- 2 cups dried beans of choice
  - 1 to 2 teaspoons sea salt
  - 1 tablespoon black peppercorns
  - 3 to 4 large garlic cloves, skin on
  - 1/4 cup diced white onion
  - 2 bay leaves (optional)
  - 2 chipotle peppers (optional)
  - 2 teaspoons dried epazote\* or 3 to 4 epazote sprigs (optional)
- Turn empty slow cooker on low to preheat. Meanwhile, use a sieve or colander to rinse beans in water and shake off excess liquid. Add to slow cooker.
- Add sea salt, whole black peppercorns, garlic cloves, and diced onion. Add bay leaves, chipotle peppers, and epazote, if using.
- Pour boiling water over the mixture until water is 2 inches above beans. Cover slow cooker and set on low for 7 to 8 hours. Remove bay leaves. Serve beans with rice, over a salad, or in tacos.