Cuban Black Beans

Ingredients:

* 1 lb dried black beans, sorted and rinsed
* 1 large onion, chopped (1 cup or a few shakes of minced onion)
* 1 large bell pepper, chopped (1 ½ cups) (I left this out)
* 5 cloves of garlic, finely chopped (or 2 ½ tsp of minced garlic)
* 2 bay leaves
* 1 can (14 ½ oz) diced tomatoes, undrained
* 5 cups water
* 2 tbsp olive oil
* 4 tsp cumin
* 2 tsp finely chopped jalapeno chili (I left this out)
* 1 tsp salt

Instructions:

Mix all ingredients in slow cooker.

Cover and cook on high for 6-8 hours.

Serve over rice.