

Frijoles

Ingredients:

Pinto Beans (in a bag, not canned)

Bacon (2 or 3 strips of the thick stuff from your butcher will do)

Garlic - 1 clove is plenty

Onion

Salt

Chili Powder

Black Pepper

Preparation:

Open bag of pinto beans and spread out on a counter or table, the more room the better. Sort through the pile of beans, one at a time if you have to, to separate the whole beans from the damaged beans, rocks, and other undesirables. You can leave these soak overnight or boil them for about 3 or 4 hours. Check the pot of beans in about 20 minutes or so after they get into the water, remove any beans that float.

NOTE: I prefer to use a large pot with a pasta insert, sort of like you might use to cook pasta. This helps separate the beans from the sauce left behind, some of which you will need for the mixture.

Meanwhile, chop bacon, garlic and onion very finely and place in a skillet. Cook until bacon is almost crisp. Set aside.

When beans are tender (about 4 hours of boiling), remove them from the pot but leave the stock behind (you will need some later). Place the beans in the skillet and mash them while stirring. Add enough of the stock to lightly moisten the mixture. Keep mashing and stirring until the mixture resembles a paste. Add chili powder, salt, and pepper to taste. As this mixture heats up, you might need to add a little more of the stock to keep it from drying out.

Enjoy.