

A recipe from

DAD'S COOKBOOK



Rating:

Frijoles Borracho

Adapted from recipe by HEB Cooking Connection

Refrieds, blacks and borrachos; the Holy Trinity of side dishes for Mexican dinners. Add an ounce of tequila near the end and they'll be truly drunken beans!

*1 lb dry pinto beans
1 large yellow onion, chopped
3 cloves garlic, minced
1 can (14½ oz) diced tomatoes
1 Tbsp salt
1 tsp black pepper*

*1 tsp cumin powder
4 strips bacon, chopped and cooked
½ cup chopped cilantro leaves
2 jalapeño peppers, finely chopped
1 tsp hot pepper sauce (Tabasco)
1 can beer*

Rinse beans and place in a 5-qt pot with six cups water. Bring a boil. Boil for 2 minutes, then remove from heat; cover and let stand 1 hour.

Drain beans, discarding water. Add 8 cups water to pot. Add onion, garlic, tomatoes, salt, pepper and cumin to the pot. Bring to a boil, reduce heat to medium-low, then cover and simmer for 1 hour. Meanwhile, brown bacon and drain on paper towels. Crumble bacon and add to pot. Chop cilantro and jalapeños and add to pot. Open beer and add to pot. Simmer beans with occasional stirring for 30 minutes, uncovered, until beans are tender.

Yield: Eight servings

Preparation time: 10 minutes

Standing time: 1 hour

Cooking time: 1 hour 45 minutes

