

## Black Bean Puree

## Serves 1

## Ingredients:

1 1/2 cups Yellow Onions , chopped

2/3 cup Green Onions, sliced

1 each Jalapeno Pepper, diced

1 Tbsp. Garlic , minced

2 cups Black Beans , soaked overnight and drained

1/2 tsp. Cumin

2 Tbsp. Bacon Fat

1 Bay Leaf

7 cups Water

## Directions:

- 1. Place all ingredients into large stockpot.
- 2. Fill pot with 7 cups of water.
- 3. Cook on medium low heat approximately 2 hours or until completely tender.
- 4. Cool slightly.
- 5. Place in blender on low speed.
- 6. Gradually increase speed and blend until smooth.
- 7. Season with salt to taste.