



Chipotle Black Beans

Serves 6

Ingredients:

- 1 lbs. Black Beans , dried
- 2 cups Green Bell Peppers , chopped
- 2 cups Onions , chopped
- 1/2 lbs. Salt Pork , diced
- 2 Tbsp. Olive Oil
- 2 cloves Garlic , minced
- 1 Tbsp. Vinegar
- 1 Chipotle Chile , stemmed, chopped
- 1 1/2 tsp. Salt Water

Directions:

1. Place beans on a tray and discard any foreign materials. Place beans in a colander and rinse.
2. Place 1 Tbs. of oil in a large pot. Heat and place half the bell peppers, onions and salt pork in pot and sauté for 3 minutes. Place the black beans in the pot. Add enough water to cover the beans. Cover pot and bring to a boil.
3. Once the beans have come to a boil, lower heat and simmer for 1 to 1 1/2 hours.
4. In a small pan heat 1 Tbs. of oil. Add remaining bell peppers, salt pork, onions and garlic and cook until tender. Add onions, chipotle chile, salt and vinegar to the beans and cook for an additional 45 minutes.