



Men's Cooking Club Wimberley June 2015 Chef / Tom

Black Beans

Serves 12

Ingredients:

1 lb	dry black Beans
1	clove Garlic, minced
½ tsp	dried Mexican Oregano
½ tsp	New Mexico red Chili powder
½ tsp	ground Cumin
½ tsp	Salt & Pepper, to taste
8	chopped Scallions, for garnish

Directions:

Very carefully inspect the black beans and discard the small rocks that usually accompany the dry beans in the bag.

Place beans in a large bowl and cover with 2" of water and soak overnight.

Drain the beans, place in a sauce pan large enough that beans only fill it to the halfway mark, add sufficient water to cover the soaked beans 1" above the beans.

Bring to a boil, add all the remaining ingredients and set the heat to achieve a slow simmer with a lid partially covering the pan.

Cook until done; about 1 1/2 hours.

Hold covered for assembly.