

Refried Beans

Ingredients

- 1 pound pinto beans
- 2 limes, juiced
- 2 Tbsp seasoned salt
- 1 Tbsp cumin
- 1 tsp black pepper
- 1 Tbsp chipotle pepper powder
- 2 cloves garlic, minced
- 1 medium red onion, diced
- 2 Serrano peppers, diced
- 1 bunch cilantro, chopped
- 2 Tbsp olive oil

Directions

Step 1

Sort and rinse beans. In a medium sized pot, cover the beans in a few inches of water and let soak overnight, at least 8 hours.

Step 2

Drain and rinse beans, then cover in two inches of water. Simmer on low heat for 2 hours.

Step 3

Drain the beans and save some of the water for adding back later if they are too thick.

Step 4

Sauté onions and garlic in olive oil in a medium sized pan. Add Serrano peppers, cilantro, lime juice, and seasonings.

Step 5

Put the beans in a food processor. Add all remaining ingredients and blend. If they are too thick, add water until they become the desired consistency.