

From the kitchen of David and Jennifer Deaven

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Servings: 10
With (D), and serve.

Sides/Borracho Beans

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- A: 1T olive oil
1/2 onion, chopped
1 stalk celery, chopped
1/2 green pepper, chopped
jalapeno pepper, minced
2c garlic, minced
- B: 1t chili powder
1t cumin, ground
1 tomato, cooked
2 slices bacon, cooked crisp and crumbled
- C: 1C beer
2C dry pinto beans, cooked
4T cilantro, chopped
- D: salt
cilantro (garnish)
2. Saute (A) in heavy saucepan, add (B) and saute 5 more minutes.
 3. Add (C) to saucepan, simmer 20 minutes, adjust taste



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