

Spiced Beans

No. of people: 25

Pinto Beans 1½ large can
Apple cider vinegar ¼ cup
Pepper ½ Tbsp
Cumin Powder 2 Tbsp
Salt 1 tsp
Chili Powder ¼ cup
Canola Oil ¼ cup

Cook:

Strain the beans, reserving the broth.

Divide the spices into 2 batches and sauté in canola oil for 2 minutes to release the flavors. Use the two labeled #1 double-handled, heavy-bottomed brazier pots.

Add the beans and using the potato mashers stir and mash as the beans are cooking. Mash only partially. Some whole beans should remain. Continue to stir and heat thoroughly, adding some broth if mixture becomes too thick.

Add the vinegar towards end to enhance flavor.

Be sure to taste the beans and check that they are not too spicy.