

Drunken Black Beans

Show: Feb. 20th

Ingredients: Serves 4-5

1 lb. Black Beans
16 cups Water
3 Tbls. Olive Oil
1 Tbls. Salt
1 Onion, medium, chopped
1 1/2 cups Tomatoes, seeded and chopped
4 Chilies, Serrano, 2 whole, 2 chopped (optional)
1/2 cup Tequila
2 Tbls. Cilantro, fresh, chopped

Procedure:

First, de-gas the beans: In a large pot bring 8 cups of water to a brisk boil, add the beans and boil for 2 minutes. Remove from heat, cover and let stand for 1 hour. Discard the water.

In a large pot bring remaining water to a boil (or you can use chicken or vegetable stock). Add the de-gassed beans, return to a boil, add 1 Tbls. oil and salt. Reduce heat and simmer for about 1 1/2 hours, or until soft. Drain the beans, reserving 1 cup of the broth.

Heat the remaining oil in a large pot over high heat until it starts to smoke. Add chopped onion, tomatoes and salt to taste. Cook until the vegetables are soft, about 10-minutes. Add the beans and cook for an additional 5-minutes, stirring constantly. Add the reserved broth and 1/4 cup tequila. Continue to cook until most of the liquid is gone.

When ready to serve, remove from the heat, add 1/4 cup tequila and sprinkle the cilantro over the top.

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