

Mexican Black Beans

Ingredients

1 medium Onion
2 cloves garlic
1 10 oz can Ro-tels Diced Tomatoes & Green Chilis
1 Ancho chili in Adobo Sauce
4 15.5 oz cans Black Beans, rinsed
1 14.5 oz can Chicken Broth
1/2 teaspoon cinnamon
1/2 teaspoon chili powder
1/2 teaspoon oregano
Olive oil
Salt to taste



Preparation

Place the Onion and Garlic in your food processor and pulverize. Heat about 2 Tablespoons olive oil over medium-high heat, When oil is hot add in the onions and garlic and cook for 3 minutes. Frequently stirring so that they do not stick or burn. Add the can of Ro-tels juice and all and the Ancho Chili.

If this is a new can use just one large chili along with about a tablespoon of the adobo sauce. If this from a previously opened can that you had frozen*, then cut off a 1 inch chunk.

Cook until Ancho chili and tomatoes have softened about 5-7 minutes. Add the chicken broth and 3 of the cans of rinsed black beans. Add all the spices. Stir and allow to fast simmer until the liquid has reduced by half. Stirring to keep from burning and sticking.

Once the liquid has reduced by half using your immersion blender pulverize the beans and tomatoes until smooth with some chunks. If you like it super chunky then only do half the pan, if you like it smoother do the entire pan. Test for salt and other seasoning and adjust as needed.

Once pulverized to your liking add the last can of rinsed beans. Stir and continue cooking until the beans have a thick refried bean consistency.

Serve with your Mexican Buffet, Tacos, etc.

Heat Alert:

If you do not want as much spicy heat use diced tomato instead of Ro-tels and leave out chili power. Use the Ancho chili because it provides the smokiness to the dish.

* Rachel Ray shared this tip: Rarely does a recipe call for an entire can of Ancho Chili in Adobo Sauce. After you have used what your recipe calls for, place the remaining in a plastic bag and roll the bag around the remaining chilis creating a 1 inch long roll. Freeze until your next recipe calls for Ancho Chilis. This avoids the remaining from spoiling in the fridge. Next time just cut off a chunk and you are good to go.