

Charro beans

Serves 8

- 8 slices bacon, cut into small pieces
- 4 cloves garlic, minced
- 1 white onion, minced
- 1 – 2 fresh jalepenos, finely chopped
- Cilantro
- One can fire roasted tomatoes, finely chopped
- 4 cans black beans including their liquid
- Salt
- 2 – 3 cups chicken stock
- Some beer if you have one handy
- 3 oz tequila if you have a bottle open

In a large pot, fry the bacon for several minutes. Add the onion, garlic, and jalepenos. Cook for several minutes until the onion is soft. Add the tomatoes, beans, salt, stock, beer, and tequila. Bring to a boil, then reduce heat. Using a potato masher, mash some of the beans on the bottom of the pot, stirring as you do. (The more you mash, the more stew-like the beans will be. If you prefer them brothy, mash only a couple of times.) Simmer for at least 15 minutes or as long as it takes to achieve the consistency you prefer. Can be made in advance and re-heated over medium-low heat.