

Frijoles

Ingredients:

- 2-1/2 teaspoons salt
- 1 pound dry pinto beans
- 1 tablespoon olive oil
- 1/4 pound salt pork, rind removed, or sliced bacon, finely chopped
- 1 cup chopped onions
- 1 serrano or jalapeno chile, seeded and finely chopped
- 1 tablespoon finely chopped garlic
- 6 cups water
- 1/4 teaspoon cumin seed

Directions:

1. Soak beans according to package directions; drain.
2. Heat oil in a Dutch oven over medium-high heat.
Add salt pork; cook 2 minutes, until browned.
Reduce heat to medium; add onions and chile and cook 4 minutes.
Add garlic and cook 1 minute.
3. Add drained beans, water and cumin seed.
Bring to a boil, reduce heat to medium-low, cover and simmer 30 minutes.
Add salt and continue to cook 25 to 35 minutes more, until tender.
(Can be made ahead. Cool. Transfer to large microwave-proof container.
Cover and refrigerate overnight. To reheat: Microwave on High 10 minutes, stirring once after 5 minutes, until heated through.)

Makes 7 cups