



Lava Style Borracho Beans

Main Ingredients:

1 lb dried pinto beans
1 bottle Mexican beer
1/2 lb bacon, fried and crumbled
1 white onion, diced
1 Tbsp olive oil
1/2 dried Chipotle pepper
2 Tbsp Kosher salt
1 Tbsp cumin
1 Tbsp Mexican oregano

Finishing Ingredients:

2 Tbsp bacon drippings
4 cloves garlic
1 white onion, minced
3 Roma tomatoes, chopped
1 jalapeno pepper, minced
2 - 4 Tbsp Lava Gourmet Hot Sauce
1/2 tsp Mexican oregano
1/3 cup gold tequila

Soak cleaned beans in water with 1 Tbsp white vinegar in a covered container overnight. Remove from water and rinse well.

Place all the main ingredients in a pot with 6 cups of water and bring to a boil over med/high heat. Reduce heat and simmer for a few hours until beans are tender. Mash 1/4 of the beans and return to pot.

Sauté onion and garlic in saucepan. Add Lava Sauce and the rest of the finishing ingredients and simmer for 5 minutes. Add to beans and let simmer for 1/2 hour or more. Adjust seasoning to taste.

Garnish with cilantro, lime wedge and chopped white onion.