

## Refried Beans

1 pound dry pinto beans  
7 cups water  
1 cup **Chavie's North of the Border Salsa**  
1 tsp. salt  
1 tsp. pepper  
1 tsp. Tabasco brand Chipotle sauce (optional)  
1 tbsp. vegetable oil  
1 tsp. ground cumin  
1 tsp. chili powder  
Additional salt to taste



### Procedure

Soak beans in cold water overnight or boil them for 2 minutes and set aside for 1 hour to continue soaking. Drain and rinse beans removing any foreign debris. Add all ingredients except cumin, chili powder, and additional salt to taste to a large stockpot. Bring to a boil. Reduce heat to a simmer. Continue to simmer beans uncovered until tender (2 to 3 hours), adding water as needed to keep them from boiling dry. Stir occasionally while simmering to prevent burning. When beans are tender, remove from heat and drain, reserving the liquid. Coat the bottom of a skillet with the vegetable oil. Heat skillet over medium heat, add the beans and begin to mash them with a potato masher. Mix in the cumin, chili powder, and additional salt to taste. Fry beans in skillet, adding some of the reserved liquid, stirring constantly until desired consistency is reached. Transfer beans to serving dish, top with grated cheese and serve. Use **Chavie's North of the Border Hot Salsa** when preparing this recipe if you like the beans spicy. This dish can be frozen for later use.

**Yield: 4 cups (8 servings)**