

Frijoles with Melted Cheese

Serves

6-8 makes 4 cups (32 fl. oz.)

Ingredients

2 cups (14 oz/440 g) dried pinto beans
1 white onion, halved and sliced
1 garlic clove, minced
8 oz (250 g) bacon, diced
1/4 tsp. cayenne powder
1 cup shredded Cheddar or Monterey jack cheese
salt to taste

Preparation Instructions

Pick over beans to remove any stones. Place the beans in a large pot, add water to cover by 2 in. and soak overnight.

Rinse and drain the beans; put back in the pot with the onion, garlic and, bacon. Add water to cover by 1 in. Bring to a boil; lower heat and simmer for about 2-3 hours, or until the beans are tender and most of the liquid is evaporated. Add salt to taste. Mix in one cup of shredded cheese.