



Rinse the beans in water and remove any small stones, pieces of dirt.



Put beans into a pot and cover beans with at least 3 inches of water - about 3 quarts for 2 and 1/2 cups of dry beans. Bring to a boil and then lower heat to simmer, covered, for about 1 and 1/2 - 2 hours. The beans are done when they are soft and the skin is just beginning to break open. Strain the beans.



Add the onions and bacon fat/oil to a frying pan on medium high heat. Cook onions until translucent. Add the strained beans and about 1/4 cup of chicken stock to the pan. Using a potato masher, mash the beans in the pan, while you are cooking them, (we want a rough mash, not a soup). Add more chicken stock if necessary to keep the fried beans from getting too dried out. Add garlic powder and Oregano, Salt and Pepper to taste.



Chef Reilly's

REFRIED BEANS

2 and 1/2 Cups of Dry Pinto Beans (about 1 lb.)
3 Quarts of Water
1/2 Cup Diced Green Onions
1/4 Cup Bacon Fat, or Olive Oil (for vegetarian option)
1/4 Cup Chicken Stock
1 Tbsp. Garlic Powder
1 Tsp Oregano
Salt & Pepper to Taste



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An all purpose side dish!
Super Good too!
-Chef Reilly

