

BLACK BEANS & BACON

1. 1 c. black beans
2. 1 piece smoked bacon
3. 1 tbsp. onion, fine dice
4. 1/2 tbsp. celery, fine dice
5. 1/2 tbsp. carrot, fine dice
6. 1/2 each serrano chile, deseeded and
7. chopped fine
8. 1/2 clove garlic, minced fine
9. 1/2 each orange, zest of
10. 2 c. chicken stock
11. 1 tbsp. cilantro, chopped

1. Sort through beans; remove any stones or other small debris. Rinse well under cold water.
2. Cover beans with water and soak overnight.
3. Drain water from beans.
4. Saute the bacon in a sauce pot until crisp.
5. Add the onion, celery, carrot, serrano chile and garlic.
6. Cook vegetables until soft.
7. Add the orange zest and chicken stock.
8. Reduce heat and let beans simmer for about an hour or until beans are soft and the remaining liquid is slightly thickened.
9. Stir in the cilantro and season to taste with salt and pepper.