



Brisket & Brawn

Casual Cooking and Compelling Conversations

Black Bean Dip

This original recipe is the first one I ever wrote down. It is a party favorite and is best served with tortilla chips (hint of lime are our favorites with it), or pita chips. Honestly, if you dipped a roofing shingle in this stuff it would be good.

Ingredients:

- 1 piece of bacon
- 1 (15oz can) of black beans
- ½ teaspoon garlic salt
- ½ teaspoon cumin
- ½ teaspoon curry
- ½ teaspoon smoked paprika
- ½ teaspoon chili powder
- ¼ teaspoon onion powder
- ¼ teaspoon dark brown sugar
- 1 tablespoon bacon grease
- 1 teaspoon habanero hot sauce
- ¼ cup sharp cheddar cheese

Directions:

1. While you are getting your ingredients together, fry the bacon and reserve the grease to add with the rest of the ingredients. If you happen to have a vat in the back of your fridge, that will work instead.
2. Pour beans, liquid and all, in your favorite sauce pot and turn heat to medium.
3. Add all the dry ingredients, bacon grease, and the hot sauce. *Note: you are not trying to make it hot (not at least now). Habanero imparts a unique flavor. If that is still too hot, use your favorite. I've used Frank's in a pinch.
4. Simmer until liquid begins to thicken. I like to keep this low and slow, and it usually takes about 10-15 minutes. Slow allows the flavors to blend and develop.

5. Transfer beans to food processor. Potato masher will do if you don't have a food processor. Pulse it 7 to 8 times until the beans are broken down. This is the personal preference stage. I like mine kind of chunky, like chunky guacamole. However, you can give it a good blast and fluff up the beans almost like a soufflé.
6. Put the beans back in the saucepot, add the cheese and stir until cheese is fully incorporated. It should be velvety and a chip should drag through it easily without breaking.
7. Serve immediately, or warm back up if traveling. The cheese will congeal and make it thick upon cooling.