

Sweet Black Beans

6 - 8 Servings



Amount	Size	Description
2	Large	Jalapenos, diced
1	Large	Onion, diced
4	Large	Garlic cloves, diced
3 – 4	Cups	Dried black beans
½	Cup	Vegetable stock
¼	Bunch	Cilantro
¼	Cup	Brown sugar
1	Can	Beer

1. Soak the beans in cold water overnight.
2. Rinse and add to simmering water. Simmer for 1 ½ to 2 hours until fork tender, but al Dante.
3. Sweat onions and garlic until soft.
4. Add jalapenos and continue to sweat until a strong aroma of the peppers is present.
5. Add beans and vegetable stock.
6. Simmer until stock is reduced.
7. Add a little beer and continue to simmer for 60 – 90 minutes.
8. Once the consistency around the beans is starting to turn saucy, add the cilantro and brown sugar.
9. Simmer for an additional 10 minutes.

