

Mexican refried beans

- 2 tbsp lard
- 1 diced onion
- 2 minced garlic cloves
- 4 cups cooked pintos + 1 cup cooking liquid
- Mash or immersion blend
- 1 tsp ground cumin
- 1/2 tsp chili powder
- salt to taste.

Translucentize onions in lard. Add garlic. Add pintos and 1 cup cooking liquid. Mash or blend. Season with cumin and chili powder. Let simmer for 10-15 minutes.

Serve with crumbled queso fresco, fresh cilantro, and a squeeze of lime.



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