

Frijoles Negros de la Olla

Rob Brooke & Susan Ott, with thanks to Rick Bayless

1 lb dry black beans (2 ½ cups)	
3 T bacon drippings	1 large sprig of fresh epazote or 3 T dried
1 medium white onion, diced	epazote tied in cheesecloth
2 canned chipotle chiles, chopped or two dried chipotle chiles, stemmed and the seeds shaken out	2 Qt water
	1 ½ t Salt

Rinse beans and drain, throwing away any that float. Place all ingredients except the salt in a large (5 – 6 quart) pot or fireproof casserole. Bring to the boil and then reduce heat to medium low. Simmer, partially covered, until the beans are tender, about 2 hours. Stir the beans occasionally and add hot water as necessary to keep the liquid 1/2” above the level of the beans.

When cooked tender, add the salt and simmer another fifteen minutes to incorporate the seasoning. Remove from heat; remove and throw away the epazote. If dried chipotles were used, remove and chop them, then stir them back into the beans.

The beans may be served immediately but for best flavor and texture, allow the beans to cool and then reheat. If served mixed with a meat dish, serve with a slotted spoon. If served as a side dish, serve in small bowls with enough of the broth to just cover the beans.