



Noreen's Kitchen

Homemade Refried Beans

Ingredients

4 cups cooked pinto beans
2 tablespoons vegetable oil or lard

1/2 cup salsa

Step by Step Instructions

Heat oil in a large skillet over medium heat.

Add beans and their liquid. Heat to a simmer.

Using a potato masher, mash the beans while simmering. The beans should be somewhat chunky but they will be very liquidy. This is how they should be.

Allow beans to continue to simmer, over medium heat for 12 to 20 minutes. Stirring often to avoid sticking.

The beans will thicken up and the bubbles that come to the surface will be rather large when most of the water has cooked out of them.

Turn down the heat and add the salsa and stir through to combine.

Top with a generous portion of shredded cheese and chopped onion if desired.

The beans are ready to serve as a side or inside of burritos, tacos, tostadas or whatever you like.

The beans will continue to thicken as they cool.

Any leftovers should be stored in an airtight container and refrigerated. Use within 1 week.

Enjoy!