

TALLBOY TACO®

BLACK BEANS RECIPE

YIELD: 3 1/2 CUPS



INGREDIENTS

- 1 ½ tsp. garlic oil
- 1 ½ tsp. jalapeño, seeded and minced
- 2 Tbsp. red onion, diced
- 2-3 cloves garlic, minced
- ¼ cup cilantro, minced
- 1 tsp. achiote paste
- 3 cups vegetable stock
- 1 ½ tsp. salt
- ¼ guajillo chili, dried
- ¼ ancho chili, dried
- ¼ chipotle chili, dried
- 1 cup dried black beans

METHOD

1. Preheat the oven to 300°F
2. In a large pot, heat the oil over medium heat.
3. Add the jalapeño, onion, garlic, cilantro and achiote paste (achiote paste should be broken into small pieces).
4. Sautee for 3-4 minutes until fragrant.
5. Add in the vegetable stock, salt and dried chilis, stir and bring to a boil.
6. Put the dried beans in a large pan (oven safe) and cover with the boiling mixture.
7. Stir until well incorporated and cover with foil.
8. Bake in the oven for 2 hours 15 minutes.

