

FRIJOLES CHARROS

by David de la Rosas

INGREDIENTS

(serves 6 people)

1 kg pinto beans (cooked)

2 cups bean broth

200 g chicharron (diced)

200 g bacon (diced)

200 g chorizo

200 g ham (diced)

1/2 onion (chopped)

1 tomato (diced)

5 serrano peppers (chopped)

Salt to taste



INSTRUCTIONS

1. Dice the bacon and add to large frying pan, cooking until crispy. Remove excess grease. Add diced ham and chorizo, moving until all is fried.
2. Add chopped onion, tomato and peppers, stir and cook until tomato changes color.
3. Incorporate the beans, mash them and pour in the broth. Place a lid on the pan and cook on low until it has a thick, almost dry consistency.
4. Add chicharron and salt to the taste.
5. Serve with fresh tortillas. Enjoy!