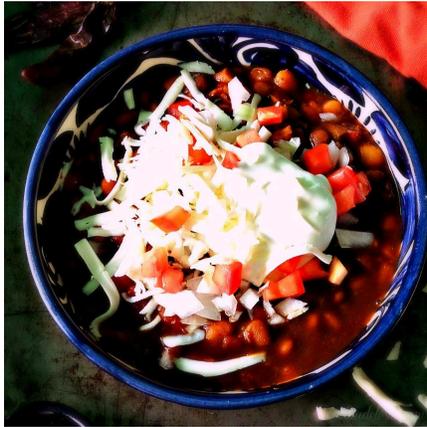


LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Homemade Chili Beans



Ingredients:

- 2 dried ancho chiles, stems and seeds removed
- 1 dried chile pasilla, stem and seeds removed
- 1 dried chile guajillo, stem and seeds removed
- 1 dried chipotle pepper, stem and seeds removed
- 3 cup water
- 6 slices bacon, cut in 1/2-inch pieces
- 1/2 medium onion, chopped
- 1 serrano chile, chopped
- 1 clove garlic, minced
- 4 cups cooked pinto beans, drained
- 3 tablespoons brown sugar
- 1/2 teaspoon ground cumin

Garnish:

- Mexican *crema* or sour cream
- Chopped onion
- Chopped tomato
- Shredded asadero cheese
- Pickled jalapeño peppers (optional)

Directions:

Bring dried ancho, pasilla, guajillo, and chipotle chiles to a boil in 3 cups of water in a small saucepan. Remove from heat and let cool slightly. Puree the chiles with the water they were cooked in; season with salt.

Brown the bacon until crisp and fully cooked over medium-high heat in a dutch oven or deep skillet. Add chopped onion, serrano chile, and garlic; saute for 1 minute. Stir in pinto beans and dried chile puree. Season with brown sugar, ground cumin, and salt (if needed). Mash beans lightly with a potato masher or the back of a large spoon to help thicken the sauce. Reduce heat to low; cover and let simmer for 15 to 20 minutes.

To serve ladle into bowls or atop bacon-wrapped hot dogs. Garnish with a dollop of Mexican *crema* or sour cream, chopped onion and tomato, shredded cheese, and pickled jalapeño pepper slices. **Enjoy!**

<http://www.lacocinadeleslie.com/2015/07/homemade-chili-beans.html>