

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Frijoles Refritos (Refried Pinto Beans)



Ingredients:

- 2 to 3 tablespoons bacon fat, lard, or vegetable oil
- 1 fresh serrano pepper (optional)
- 3 cups [Frijoles de la Olla](#) (cooked pinto beans)
- 1 cup bean broth
- 3 tablespoons Mexican crema or sour cream
- 1 cup shredded Oaxaca or mozzarella cheese

Directions:

Heat bacon drippings or oil in a medium skillet over medium-high heat. Add the fresh serrano pepper, whole or sliced, and saute until the skin on the pepper begins to blister. Carefully add the cooked beans, bean broth, and Mexican *crema*. Let simmer until beans come to a boil. Using a potato masher, mash the beans until desired consistency; season with salt.

Continue cooking the beans for about 5 minutes, stirring constantly, until the beans thicken slightly. Remove from heat and stir in the cheese. Serve refried beans with warm corn or flour tortillas and [Chile de Molcajete](#) (roasted tomatillo & arbol chile salsa). **Enjoy!**

<http://www.lacocinadeleslie.com/2009/10/refried-beans.html>