



INGREDIENTS:

- 4 cups cooked pinto beans with some cooking water reserved
- 5 tablespoons chili powder
- 2 cups hot water
- 2 1/2 cups flour
- 3 teaspoons salt
- 2 packages dry yeast
- 3 tablespoons sugar
- 3 teaspoons oil

METHOD:

Mix hot water; salt, sugar, oil, chili powder and beans using blender. Add enough bean cooking water so beans will not be “pasty.” Add yeast and mix well. Set aside until mixture becomes bubbly. Add enough flour to mixture to make sticky, but not stiff, dough. Let dough rise in warm place until double in bulk. Place into 2 greased loaf pans and bake at 350° F until browned. Variation: Roll out ball of dough into thick triangle; place split hotdog filled with chili meat and cheese, into triangle and fold dough over (making sure edges are well sealed). Bake in 350° F oven until browned.