



Refried Beans

INGREDIENTS:

1/4 cup	bacon drippings
1	clove garlic, minced
5 cups	drained, cooked pinto beans
1/4 tsp	chili powder
1 cups	water
to taste	salt

METHOD:

Heat drippings in heavy skillet. Mash 1 cup beans into drippings. Add 1 cup beans and about 3 tablespoons water, mash beans as added. Repeat until all beans are used. Add garlic, chili powder and salt to taste. Heat, uncovered until beans are thickened, stir occasionally. Serve as side dish.

Omit garlic and chili powder for plain refried beans.