



## Scratch SW Black Beans

**Makes 16 servings**

### **Ingredients:**

- 1 bag (16oz) Premium Black Beans
- 1/2 Cup Chopped White Sweet Onion
- 4 Garlic Cloves, Chopped
- 1 Tbls STG SW Chipotle Seasoning
- 1 Tbsp. STG Garlic
- Juice for 1/2 Lime
- 1/2 Cup chopped Cilantro
- Low Sodium Chicken broth

### **Directions:**

1. Pre-Soak Black Beans in a pot covered with water, add STG Garlic, Salt and Pepper, stir, store in fridge overnight.
2. Drain Beans after soaking thru a calendar, reserving liquid (it will be black)
3. Rinse beans with cold water.
4. Strain reserved liquid thru a tight strainer.
5. Add beans to a pot and add strained liquid to cover beans. Add chicken broth to cover if not covered.
6. Add other ingredients and stir.
7. Bring to boil and then turn to simmer for 2 hours. Add chicken broth periodically to keep beans covered.
8. Beans will be done when they are soft but still a crunch.