



RKF Recipes

Smokin' Chipotle Seasoning

A regionally-inspired blend, our Smokin' Southwest Chipotle Seasoning adds a smoky flavor to your favorite dishes! Sprinkle it on meat, in a stew or soup, and your favorite vegetable dishes for a zesty kick!

Scratch Southwest Black Beans

(makes 16 servings)

Ingredients

- 1 bag (16 oz.) premium black beans
- ½ cup white sweet onion chopped
- 4 garlic cloves chopped
- 1 tbsp Smokin' Texas Gourmet Smokin' Chipotle Seasoning
- 1 tbsp Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)
- Juice from ½ lime
- ½ cup chopped cilantro
- Low sodium chicken broth



Directions

1. Pre-soak black beans in a pot covered with water, add GSP, stir, store in fridge overnight
2. Drain beans through a strainer (preferably tight mesh), reserving liquid beneath strainer
3. Rinse beans with cold water, then add beans to pot
4. Strain reserved liquid through tight mesh strainer into pot
5. Add chicken broth to cover beans completely
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 with a light crunch

