

Bean Dip with Bread and Butter Jalapenos

Posted by Debbie Gottesman

I created this fabulous recipe for adding to any thing that goes good with Bean dip. queso, nachos, eggs, dip with chips, etc.
Soooo simple.

To a bag of dried pinto beans, Add water (enough to cover the beans), 1 Tb. vegetable oil, 1 tsp. salt

Boil until the beans are soft- start on high and then cover the beans and let them simmer on low - appx one hour. (you might need to add water if too much of it boils away)

After the beans are soft, add two or three heaping tsp. of Bread and Butter Jalapenos along with a few spoons of the liquid.

Use an immersion blender or transfer the beans to a regular blender - and blend until smooth.
That\'s it.

Totally fabulous - every one in my family loves it!