



# Homestyle Refried Beans

## Variations

## Directions

## Ingredients

- 1 package dry pinto beans
- 1 quart water
- 1 large sweet yellow onion, chopped
- 3 large garlic cloves, minced
- 1/4 cup avocado oil
- 1 quart beef broth
- 2 tomato bouillon cubes
- 2 additional cups water

1. Rinse and sort the dried beans.
2. Place in large kettle with 4 cups water.
3. Bring to boil and simmer for 5 minutes.
4. Remove from heat and allow to soak for an hour.
5. Drain the beans.
6. Place avocado oil in the pan and sauté the onions and garlic until caramelized.
7. Add the beans, tomato bouillon and 1 quart of beef broth.
8. Simmer until tender.
9. If the beans appear to be drying out, add additional water.
10. Once the beans are tender, remove from heat and mash.

