

# Brenalou Bakes. Brenda Food.

## Chipotle Black Beans

To a small pot, add:

**1 (15 oz) can black beans, drained & rinsed**

- Substitute: 3/4 cup dry beans, [pressure cooked](#), drained & rinsed

**1/4 cup water**

Stir in seasonings:

**1 tsp chili powder**

**1/4 tsp cumin**

**1/4 tsp garlic powder**

**1/8 tsp onion powder**

**1/8 tsp cinnamon**

**1/16 tsp cloves, ground**

**1/2 tsp salt**

**1/2 tsp sugar**

Place pot over medium-high heat and bring to a boil.

Stir, reduce heat to low and cover.

Simmer for 15-30 minutes.

Serve hot or cold.

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### **Brenda's tips:**

- **Serving size:** 4
- This recipe can be multiplied for large groups
- If substituting dry beans for canned, the beans must be cooked prior to adding to this recipe
- This recipe is great using other beans in place of the black beans, some suggestions include: pintos, navy beans, or pinks