

Three Pepper Refried Beans

1 lb. dried pinto beans
1 dried guarillo pepper
1 dried New Mexico pepper
1 dried arbol pepper
8 cups water
3 tbs. bacon fat, lard, or oil divided
1/2 cup chopped onion
reserved cooking liquid
salt to taste

Carefully pick over beans, look for and discard any broken or shriveled beans, bits of dirt and debris. Rinse and drain beans.

Add beans to the pressure cooker. Add 1 /12 tbsp. bacon fat, dried peppers and water to beans. Cook on high pressure for 35 minutes (or follow the manufacture's instructions). Allow pressure to release naturally. Do NOT attempt to remove a pressure cooker lid prior to all the pressure being released (refer to your owner's manual for complete instructions).

Drain the beans, reserving the liquid and the dried peppers (if desired). In a large heavy duty frying pan, heat the remaining fat over medium heat, add the onions and cook until the onions are translucent and tender. Add the cumin and cook for 30 more seconds. to the onions and cumin, add 2 cups of the beans and mash well with a potato masher, continue to add beans in batches and mash. Add cooking liquid as necessary for desired consistency, salt to taste. Optional: chopped up the cooked peppers and add to the beans, stir well to incorporate.