

SMOKY BLACK BEAN DIP

4 slices bacon
1 medium onion, chopped
1 small red bell pepper, diced
½ tsp. ground cumin
½ tsp. dried oregano

Serves 8.

2-15 oz. can black beans, undrained
1 tsp. chopped chipotle chili in adobo
½ cup sour cream
2 T. chopped fresh cilantro
Tortilla Chips for dipping

*(flour tortillas
375 ° oil
garden)*

1. Dice bacon and cook in a large skillet until crisp, about 6 minutes. Drain on paper towels. Pour off all but 1 T. drippings from skillet. Add onion and bell pepper and sauté until onion is soft, about 5 minutes. Add cumin and oregano and cook 1 minute more. Add beans with their liquid and chipotles. Simmer over medium low heat until slightly thickened, stirring occasionally, about 5 minutes.

2. Transfer 1 cup bean mixture to processor. Blend until smooth. Stir blended mixture into remaining bean mixture. Season with salt and pepper. Transfer to a bowl. Cover and refrigerate 2 hours and up to 48 hours.

3. To serve, stir half the bacon into the dip. Top with sour cream and sprinkle with cilantro and remaining bacon. Serve dip warm or at room temperature with chips.