

Green Chile Beans

Amount	Measure	Ingredient - Preparation Method
1	cup	dried white beans
1	tablespoon	lard or vegetable oil
1/4		onion - 1/4" dice
4	ounces	green chile - 1/4" dice
1/4	teaspoon	dried oregano
1/2	teaspoon	salt
1	cup	water

Pick over beans. Rinse and soak overnight. Drain and rinse, and put into pot and cover with water by 2-3 inches. Slowly bring to a simmer and cook at a low simmer for 1.5 to 2 hours until tender. Drain.

Melt lard or oil in a large pan and saute the onion and green chiles over medium heat for 5 minutes. Stir in oregano, salt and cooked beans, Add water and simmer for 5-10 minutes.

Yield: "3 cups"