



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Borracho Beans

### Ingredients

- 64oz pinto beans, cooked
- 14oz Roma tomatoes, roughly chopped
- 6 slices bacon
- 4 garlic cloves, minced
- 2 cups chicken broth
- 1-12oz bottle Shiner beer
- 1 small onion, diced
- 1 jalapeno
- 1 small bunch cilantro (about 15 sprigs)
- Salt to taste

### Directions

Chop the bacon into bite size pieces. Cook over medium heat until almost cooked through. Add jalapenos, garlic, onions, and a teaspoon of salt. Cook until onions are translucent. Add the beer and tomatoes. Simmer until the liquid reduces to half. Add the beans and chicken broth. Simmer for 10 minutes. Chop and sprinkle in the cilantro. Add salt if necessary.

## Pinto Bean Brownies

### Ingredients

- 4 large eggs
- 2 tsp vanilla
- 1 ½ cups flour
- 1 ½ cups sugar
- 1 ¼ cups cocoa powder
- 1 cup cooked pinto beans, rinsed
- 1 cup chocolate chips
- 1 tsp baking powder
- ½ cup water
- Pinch of salt

### Directions

Preheat your oven to 350F. Grease a 9x13 casserole dish, set aside.

In a blender combine the beans and water. Blend to puree. Set aside.

In a mixing bowl, whisk together all the dry ingredients. Add the bean puree and the remaining wet ingredients. Using a wooden spoon, stir the ingredients together until they are just combined. Pour the batter into the greased casserole dish. Spread the batter so it evenly in the dish. Bake for 30-35 minutes. Remove and allow to cool over the stove to set. Cut into squares before serving.

## Bean Dip

### Ingredients

- 15oz pinto beans, rinsed
- 1 cup water
- 1 tsp chile powder
- 2/3 cup salsa
- ½ tsp salt
- ¼ tsp cumin
- Shredded cheddar cheese for garnish

### Directions

In a small saucepan, combine all the ingredients. Bring to a simmer. Cook for another 5 minutes. Remove from heat. Using a submersion blender, blend until smooth. Transfer to a bowl and top with cheese. Serve with chips.