

Oso Sweet Onion Recipe Cards

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Oso Black Beans

PREP TIME 15 MIN. | SERVES 6-8

Nothing else can satisfy a hungry family quite like a pot of caramelized onions, garlic, smoked pork & hearty black beans. Topped off with sour cream, chopped onions & hot sauce, it's an endless bowl of flavor.

Ingredients

1 pound	Dried Black Beans	1/4 cup	Sherry
1 large	Oso Sweet Onion (chopped)	1 tblspn	Vinegar
1/2 cup	Garlic (chopped)	1/4 cup	Olive Oil
1/2 cup	Tomatoes (chopped)	To Taste	Salt & Pepper
To Cover	Water or Chicken Stock	3	Bay Leaves
1/2 pound	Smoked Ham Hock (or similar)		
3 tblspn	Oregano		

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Preparation

Rinse the beans and combine all ingredients and add into a crock pot or a large heavy bottomed pot, bring to a boil and then the lowest possible setting (simmer) for 8 hours or overnight. Quick Recipe: Use 2 (32) oz. sized cans of cooked black beans instead of dried black beans simmer for 45 minutes. It 's Oh So Hearty!

Puree 1 cup beans for a thicker meal and serve with fresh chopped raw Oso Sweet onions. A little hot sauce won 't hurt either! Sour cream and salsa are nice as well!

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