

Frijoles Borrachos (Drunken Beans)

Yield: 7 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/borrachos-recipe-mexican-beer-garlic>

Ingredients:

- 1 pound pinto beans
- 4 ounces pork shoulder fatty, cut into ½" cubes
- 1 cup beer
- 7 cups water
- 8 slices bacon thick, ~12 oz., cut into ½" pieces
- 1 onion medium, diced
- 2 poblano chiles large, roasted & peeled, seeded & chopped
- 15 ounces fire-roasted diced tomatoes
- juices
- 1 teaspoon salt
- 1/2 cup chopped cilantro roughly

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 35 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 10 grams
7. SaturatedFat: 5 grams
8. Sodium: 740 milligrams
9. Sugar: 3 grams

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