



Black Bean Salad

Lawry's California Center

Served mainly in the summer months while the margaritas were poured heavily.

1 lb	dried black beans	2 sprigs	cilantro, minced
1lb	Applewood bacon, julienned	1 tbsp	ground cumin
1/2 medium	red bell pepper, diced	1 tsp	cayenne pepper
1 medium	yellow bell pepper, diced	64 oz	chicken broth
1 medium	green bell pepper, diced		sea salt
1 medium	onion, diced	1 cup	ground black pepper
1 cloves	garlic, minced		Italian Dressing

1. The day prior, cover black beans with cold water and refrigerate overnight.
2. Drain beans and rinse with cold water. Place beans in a large pot with fresh water to cover. On medium heat cook beans until tender but still slightly firm, about 1-1/4 to 1-1/2 hrs. Drain in colander. Rinse again in cold water to stop the cooking. Return to drained and cooled pot.
3. Meanwhile, in a skillet on medium heat cook bacon until about half cooked, Drain fat. Add peppers, onion, garlic, cilantro, cumin and cayenne until crisp tender. Add to beans. Add chicken broth and simmer until most of liquid is absorbed but bean mixture is still moist, about 30 to 40 minutes. Season with salt and pepper.
4. Add dressing and toss. Chill. Stir well before serving.