

El Charro Frijoles Refritos (Refried Beans)

These are the best refried beans we have ever tasted. They're great served with fajitas, guacamole, and flour tortillas.

Recipe By : El Charro Cafe Favorite Recipes

4 Cups pinto beans -- cooked & mashed
12 Ounces evaporated milk
2 Tablespoons shortening -- melted
1/2 Pound cheddar cheese -- shredded
Salsa De Chile Colorado

Mash beans in skillet and add hot oil. Mix well. Stir in evaporated milk. Cook over very low heat, stirring frequently.

Before serving, refry beans by adding 2 tablespoons smoking hot fat, shredded cheese to taste and some Salsa and stir briskly over high heat.

From: El Charro Cafe Favorite Recipes
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