

Recipes by Chef Luis Gurrola
Necio Mexican Kitchen

Chorizo Pinto Bean Dip		Frijoles Charros (Cowboy beans)	
Pinto Beans	1 qrt raw	Northern white Beans	1 qrt
onion	1	Onion	1
garlic	5	Garlic	5
lard	½ cup	bacon	1 lbs
chorizo	1 lbs	chorizo	1 lbs
queso asadero	8 oz	ham	1lbs
salt to taste		Pico de gallo	3 cups (Mix of 1 cup of Tomatoe, 1 cup onion, ½ cup jalapeños, ½ cup cilantro, seasoned with salt)
	<p>Instructions:</p> <p>1. Rise the beans and add them to a pot with the water, onion, garlic and salt. Bring to a boil, then reduce the heat to low and simmer for 1-2 hours, or until the beans are tender.</p> <p>2. In a separate skillet, with medium heat. Add the lard and fully cook the chorizo in it.</p> <p>3. In the same skillet, once the chorizo is fully cooked, add beans to a blender and blend really well until smooth consistency.</p>		<p>1st. 1. Rise the pinto beans and add them to a pot with the water, onion, garlic and salt. Bring to a boil, then reduce the heat to low and simmer for 1-2 hours, or until the beans are tender.</p> <p>2. Small diced all the meat and cook the bacon, chorizo and ham in order given.</p> <p>3. Once meat is cooked add the pico de gallo, stir for 2 minutes before adding your beans to the mix.</p>

	<p>4. Pour the beans into the chorizo and stir so the chorizo is fully blended into the beans.</p> <p>5. cook for another 10-15 minutes, or until the flavors have melded together.</p>		<p>4. Let everything boil for 10 minutes before eating.</p>
Black Bean Roasted Garlic Sauce		Light Kidney Bean Hummus	
Black Beans	1 qrt raw	Light kidney beans	1 qrt
Garlic	5 garlic	garlic	6
soy sauce	8 oz	salt	to taste
sriracha	2 oz (might need extra for preference)	dry guajillo chilis infused olive oil	½ qrt (this is made by toasting the chili at medium heat and adding oil to pan, let cook down before adding it to a blender to fully bled
salt to taste		lemon juice	1 lemon
steak bite (I used flake steak)	Steak was seasoned with salt and pepper and garlic	Flat Pita Bread	
	<p>Instructions: 1. Rise the pinto beans and add them to a pot with the water, onion, garlic and salt. Bring to a boil, then reduce the heat to low and simmer for 1-2 hours, or until the beans are tender.</p> <p>2. Bled in a food processor till smooth.</p> <p>3. Cook the steak to</p>		<p>1. Rise the pinto beans and add them to a pot with the water, onion, garlic and salt. Bring to a boil, then reduce the heat to low and simmer for 1-2 hours, or until the beans are tender.</p> <p>2. Add beans to a food processor and slowing add the oil with the guajillo chili.</p> <p>3. After all the oil,</p>

	perfect doneness.		add the lemon juice and salt to taste. 4. Warm pita bread before eating, you could garnish with extra guajillo oil and favorite cheese, I used queso fresco for a fresh white salty touch.
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