

Cooking with Chef BJ



Island Beans

8 to 10 servings

Ingredients

- 1 tablespoon vegetable oil
- 1/2 pound dried Spanish chorizo sausage, finely chopped
- 2 cups chopped onions
- 1 small chili pepper, finely minced
- salt
- freshly ground black pepper
- 2 tablespoons chopped garlic
- 1 pound dried black beans
- 10 cups chicken stock
- 1 tablespoon butter

Directions

In a large saucepan, over medium heat, add the oil. When the oil is hot add the sausage and brown for 2 minutes. Add the onions and peppers. Season with salt and pepper. Sauté for 3 to 4 minutes or until the vegetables are wilted. Stir in the garlic and black beans. Sauté for 1 minute. Add the stock and bring the liquid to a boil, reduce the heat to medium-low and simmer until the beans are creamy and tender, about 2 1/2 hours, stirring occasionally. Stir in the butter and re-season with salt and pepper