



Guatemalan "Frijoles Colorados" (Red Kidney Beans)

Ingredients:

1 lb cooked red kidney beans OR
2 18 oz cans red kidney beans
½ lb roma tomato
4 oz Tomatillos (*Physalis*)
3 garlic cloves
1 medium white onion
4 oz roasted almonds, finely ground
6 oz cooked pulled pork
Salt to taste

Directions:

In a frying pan sauté the tomatoes (whole), the garlic cloves, the tomatillos and the onion (cut in quarters), stirring constantly until lightly browned. Combine with the ground almonds and blend to a soup-like consistency. Pour the sauce through a strainer.

Put the cooked pork with beans and the sauce together in a pressure cooker for 20 minutes. Add salt to taste if desired.

Serve with rice.

Makes 4 servings.

