

Black Beans

Black Beans – 1 can

Onion – 1/2 diced

Garlic – 2 cloves

Bacon grease – 1 Tbsp

Queso Fresco (Mexican cheese)



1. Put bacon grease (you can sub oil) in a pot on the side burner of grill.
2. Once the grease is hot, add diced onion.
3. Once onion is soft, add garlic. Cook until garlic is fragrant (about 2 minutes). Be careful not to let it burn.
4. Drain and rinse black beans, before adding them to the pot.
5. Remove once beans are heated through (4-5 minutes on medium).
6. Crumble Queso Fresco over black beans

Serve with Scrambled Eggs or Chorizo Burritos. If you want to serve in the burritos, mash the beans while they are in the pot.