Three Fried Beans

FOODSERVICE

SERVING SIZE: **4**

Ingredients

- 2 cups **Furmano's Pinto Beans**, drained
- 1 tablespoon Bacon Fat
- 1/2 cup Diced Onion
- 2 teaspoons Minced Garlic
- 2 teaspoons Cumin
- 1/2 teaspoon Oregano
- 1/8 teaspoon Black Pepper
- 1/2 teaspoon Salt
- 1 tablespoon Cilantro, Chopped
- 1/4 cup Whole Wheat Flour

In This Recipe



Pinto Beans - 15.5 oz.



Pouch Pinto Beans



Pinto Beans

Preparation

1. In a food processor, combine Furmano's Pinto Beans, Bacon Fat, Onion, Garlic, Cumin, Oregano, Black Pepper, and Salt. Puree until well blended.
2. Add Cilantro and Flour. Blend well.
3. Set up a breading station as follows: One Pan of Flour, One Pan of Egg and Milk mixture, and one Pan of Panko (Japanese) Bread Crumbs
4. Using a small scoop, place a small amount of the bean mixture into the flour. Coat with flour.
5. Move floured bean ball to the egg wash and coat.
6. Move bean ball to bread crumbs and coat.
7. Place in a deep fryer and fry until golden brown.

Copyright 2024 Furmano's. All Rights Reserved.