

Smoky Black Beans

14 oz. dried black beans, rinsed, picked over, soaked overnight and drained

1 tablespoon canola oil

5 strips center cut bacon, cut into 1/2 inch pieces

1 medium white onion, chopped

3 cloves garlic, minced

1 inch knob of ginger, peeled and cut in half

2 dried bay leaves

2 ham hocks

1 tablespoon Pirates Blend Caribbean Condiment

Salt and pepper to taste

Sour cream

A selection of your favorite Iguana pepper sauces

Fresh cilantro and chopped scallions, for serving (optional)

Fiery Foods

Hot Sauce Depot

Specialties

Heat the oil in a large saucepan or Dutch oven over medium heat. Add the bacon and cook until browned. Transfer the bacon to a paper towel-lined plate and set aside, leaving the rendered fat in the pan. Add the onion and cook, stirring often, until lightly browned. Add the garlic and cook for one minute, stirring constantly. Add the beans, ginger, bay leaves, ham hocks and enough water to cover by 2 inches. Turn the heat up to high in order to bring the to a boil. Reduce the heat to medium-low to maintain a steady simmer. cook for 2 hours or until the beans are tender. During the cooking time, stir the beans occasionally and use a spoon to skim off any fat or scum that rises to the surface. If the water evaporates before the beans finish cooking, add just enough to keep them mostly covered. by the time the beans are done, the majority of the water should evaporate, creating a thick consistency.

Remove the ginger, ham hocks and bay leaves from the pan. stir the bacon pieces into the beans and season ewith salt and pepper to taste. Serve, passing the sour cream, Iguana Pepper Sauces, cilantro and scallions for guest to garnish as they like.

Yield: 6 servings Heat Level: Mild