

Betty's Semi-Homemade Refried Beans



Published on 14 Jun 2012

In this video, Betty demonstrates how to make Semi-Homemade Refried Beans. This recipe dresses up canned pinto beans to make an excellent side dish for a Mexican dinner.

Ingredients:

1 ½ tablespoons extra virgin olive oil
2 cloves garlic, minced
15 ounce can pinto beans, undrained
salt, to taste

Place 1 ½ tablespoons olive oil in a large pan over medium heat. When oil is hot, add 2 cloves minced garlic and cook until soft, stirring constantly. Add a 15-ounce can undrained pinto beans and stir. Use a potato masher or the back of a spoon to mash the beans to desired consistency, while heating over low heat. Season with salt, to taste. Spoon your Semi-Homemade Refried Beans into a serving dish and serve immediately. I hope you enjoy this recipe with your Mexican meal! --Betty :)