

Black Beans with Bacon

1/4 lb (225 g) bacon, chopped
1 large onion, chopped
2-4 cloves garlic, chopped
2 15-ounce (420 g) cans black beans, rinsed and drained
1 15-ounce (420 g) can diced tomatoes
1 4-ounce (112 g) can diced green chilies
3 Tbs (45 ml) chili powder
1 Tbs (15 ml) dried oregano
1/4 tsp (1 ml) cayenne pepper, or to taste
Salt and freshly ground pepper to taste
Sour cream for garnish (optional)
Chopped cilantro (coriander) for garnish (optional)

Fry the bacon in a large saucepan over moderate heat until almost crisp, about 10 minutes. Add the onion and garlic and saute until the onion is tender, about 5 minutes. Add the remaining ingredients and simmer until the mixture has thickened slightly, about 10 minutes. Serve hot or at room temperature garnished with sour cream and/or chopped cilantro if desired. Serves 4 to 6.