
Refried Bean Dip

Home Cookin - Junior League of Wichita Falls, TX - 1976

8 cups pinto beans
6 cloves garlic
3 onions, chopped
2 teaspoons salt
1 pound sharp cheese, grated
3 cans (4 ounce ea) green chilies
2 cups butter
juice of two limes

Clean and cull the beans. Soak overnight in water to cover. Drain. Add fresh water, garlic, onions and salt. Boil until the water is cooked down and the beans are soft but not dry. Drain and remove the garlic cloves.

While warm, cream the beans in a blender or mixer. Salt to taste.

Add the cheese, chilies, butter and lime juice. Mix well.

Serve warm.

(This recipe can be frozen.)

Yield: 12 cups

Appetizers

Per Serving (excluding unknown items): 8654 Calories; 386g Fat (39.2% calories from fat); 331g Protein; 1014g Carbohydrate; 383g Dietary Fiber; 993mg Cholesterol; 8177mg Sodium. Exchanges: 65 Grain(Starch); 17 Lean Meat; 6 Vegetable; 73 1/2 Fat.