**Black Beans**

**Black Beans:**

4 oz. bacon, small dice

2 cloves garlic

½ onion, small dice

1 tsp. cumin powder

1 tsp. hot sauce

2 cups black beans and juice

**INSTRUCTIONS**

1. Cook the bacon over medium heat until the fat has rendered and it is crispy.
2. Add garlic and onions and cook for 2-3 more minutes, or until they are soft.
3. Add the black beans, hot sauce, and cumin powder. Let this simmer on low until you are ready to eat.