

## Black Bean Relish

Yield: 42 oz

## **INGREDIENTS**

- 4 c el Pasado® black beans, rinsed and drained well
- 1 c Monarch® Jamaican relish
- 1 T cumin, toasted
- $2\quad sl\ Patuxent\ Farms^{\circledR}\ bacon,\ rendered;\ keep\\ bacon\ fat$

## **PREPARATION**

Pulse all ingredients in food processor bowl. Season to taste. Refrigerate until use. Pair with Molly's Kitchen<sup>TM</sup> steak & cilantro empanadas.

