



Chef Tad's Cold Black Bean Dip

Servings: 25

- 29 ounces canned black beans
- 1/2 ounce chopped garlic
- 4 fluid ounces sour cream
- 3 small chipotle chiles canned in adobo
- 1/2 ounce cumin seed — toasted and ground
- 1/2 ounce mustard seed — toasted and ground
- 1/2 ounce ground coriander

Combine all ingredients in food processor and process until smooth. Add salt if necessary.



A recipe from
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Frog Leg Inn,
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www.frogleginn.com

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