



# Total Locals Club

Recipes for pairing with Total Locals  
Club July 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Party Chipotle Black Bean Hot Pot

Can be assembled days ahead, refrigerated covered until ready to bake

Pair with 2010 Eric Ross Old Vine Zinfandel or 2008 Pendleton Petite Sirah

Serves 10-15

### Ingredients:

- 2 Tbs. extra-virgin olive oil; more for the baking dish
- 2 medium tomatoes, cored and cut into medium dice
- 2 tsp. kosher salt; more as needed
- 1 large yellow onion, finely diced
- 3 large cloves garlic, minced
- 1 Tbs. chili powder
- 2 15-1/2 oz. cans black beans, rinsed and drained well
- 2 canned chipotles en adobo, minced (about 1 Tbs.), plus 3 Tbs. adobo sauce
- \*\* (for milder version, split open chipotles and remove seeds or just use adobo sauce without Chipotles)
- 3 Tbs. cider vinegar
- 1-1/2 cups fresh (or thawed frozen) corn kernels
- 1-1/2 cups (6 oz.) grated sharp cheddar cheese
- 1-1/2 cups (6 oz.) grated Monterey Jack cheese
- 3/4 cup chopped fresh cilantro
- Freshly ground black pepper
- Tortilla chips for serving

Heat the oven to 425°F. Grease a 1-1/2 qt. baking dish with oil and line a baking sheet with foil. Set the tomatoes in a colander over the sink and sprinkle with 1 tsp. of the salt.

Heat the oil in a large (12-inch) skillet over medium-high heat until shimmering hot. Reduce the heat to medium, add the onion, sprinkle with 1 tsp. salt, and cook, stirring, until softened and translucent, 4 to 6 minutes. Add the garlic and chili powder and cook, stirring, for 1 minute. Add half of the black beans, the chipotles and adobo sauce, and 3/4 cup water and bring to a boil. Cook until the liquid reduces by about half, 2 to 3 minutes.

Heat until shimmering hot. Reduce the heat to medium, add the onion, sprinkle with 1 tsp. salt, and cook, stirring, until softened and translucent, 4 to 6 minutes. Add the garlic and chili powder and cook, stirring, for 1 minute. Add half of the black beans, the chipotles and adobo sauce, and 3/4 cup water and bring to a boil. Cook until the liquid reduces by about half, 2 to 3 minutes.

Transfer the bean mixture to a food processor, add the vinegar, and process until smooth. Let cool for a couple of minutes and then transfer to a large bowl. Add the rest of the beans, the tomatoes, corn, half of each of the cheeses, and 1/2 cup of the cilantro. Mix well and season to taste with salt and pepper.

Transfer to the baking dish and sprinkle with the remaining cheese. Bake on the foil-lined baking sheet (to catch drips) until the cheese melts and browns around the edges, about 15 minutes (longer if refrigerated). Sprinkle with the remaining cilantro and serve with the tortilla chips for dipping.

