Black Beans – Cuban Style

Ingredients:

1 lbs. of black beans, washed and soaked overnight
1 12 oz. package of thick-cut bacon
1.5 Tablespoons of olive oil

1 large onion, chopped
1 red bell pepper
3 stalks of celery

3-4 jalapenos (depending on size)
2 Tablespoons of chopped garlic
4 cups of water
1 can tomato paste (6 ounce size)
2 Tablespoons of red wine vinegar
2 Tablespoons of red wine
2 Tablespoon of fresh oregano (or 1 Tablespoon of dried)
1 Tablespoon of cumin
1 teaspoon salt
2 teaspoons of white sugar
1 teaspoon black pepper
½ batch of cilantro—chopped

Directions

1. Remove the easy-to-remove fat from the bacon and cook in the oven at 350° for 20 minutes. Drain on a paper towel and chop into ½ inch peices.
2. Dice the onion, bell pepper, celery & jalapenos
3. Add oil to the Instant Pot and heat using Sauté setting.
4. Sauté the vegetables until stuff starts to stick (what we call sticky-bits.. (I stir every 2-3 minutes, so stickage will take 8-12 minutes.)
5. Use red wine to deglaze the pan and loosen-up the sticky bits.
6. Add water, beans, bacon and all other ingredients except cilantro. Set pressure cooker to Soup setting (or medium heat) and cook for 10 minutes.
7. Allow pressure to reduce to safe-opening (that takes 25 - 30 minutes with my cooker) and add cilantro. The beans will still be boiling; replace the lid and let set for 30 minutes.
8. The beans are best when allowed to cool and kept in the refrigerator overnight.
9. In Miami, they add shredded yellow cheese when they serve the beans, along with a few crumbled corn chips & sour cream. My favorite corn chips are On The Border—Café Style.