

## FARMSTAND BLACK BEAN BURGERS

Serves 4

### 1 cup Three Sisters Garden Black Turtle Beans

1 teaspoon salt  
2 tablespoons olive oil  
1/2 cup finely chopped onion  
1/2 cup finely chopped green bell pepper  
1 tablespoon garlic, minced  
2/3 cup fine dry bread crumbs  
1/3 cup fresh cilantro leaves, chopped fine  
1 teaspoon Creole seasoning (any brand)  
1 teaspoon freshly ground black pepper  
2 large eggs, beaten lightly  
1 cup yellow cornmeal  
Vegetable oil, for frying  
Toasted hamburger buns

### Tomato Mountain Tomatillo Chipotle Salsa

Lettuce, sliced tomato

Place beans and salt in a large saucepan with water to triple the depth of the beans. Bring to a boil over high heat, then lower to a simmer over medium heat. Cook beans 1 ½ to 2 hours or until tender. When the beans are cooked, drain in a colander.

Heat the olive oil in a small skillet over medium heat. Add the onion, bell pepper, and garlic and cook, stirring occasionally, until softened, about 5 minutes. In a bowl, mash the beans with a fork and stir in the vegetable mixture, bread crumbs, cilantro and season with Creole seasoning and pepper. Stir in the eggs.

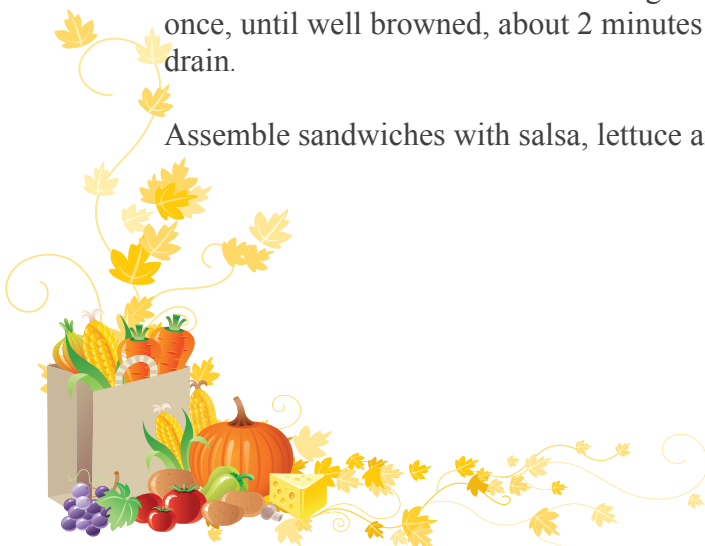
Form bean mixture into 8 (4-inch) patties (mixture will be wet and soft.). Gently dredge patties in cornmeal and transfer to a large plate lined with plastic wrap. Refrigerate the burgers for 30 minutes and up to 12 hours.

Pour enough oil into a heavy skillet to reach 1/4-inch up the side. Heat the oil over medium heat until hot but not smoking. Working in batches, cook the patties, turning once, until well browned, about 2 minutes per side. Transfer the patties to paper towels to drain.

Assemble sandwiches with salsa, lettuce and tomato.



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From the files of JoAnn Relf