

## BLACK BEAN DIP

3/4 cup black bean flour (about 1/2 cup dried black beans)  
2 cups water  
4 Tbsp butter  
1/2 tsp salt  
1/8 tsp black pepper  
1/2 tsp chili powder  
3/4 tsp ground cumin  
Juice of 1 lime  
1/2 cup salsa  
3 green onions, chopped  
Pinch of sugar (optional)  
1/4 cup fresh cilantro, chopped (optional)

### Instructions :

Boil water in a medium saucepan; whisk in bean flour and dry seasonings. Stir constantly for the first minute, then lower heat and simmer for 5-7 minutes, stirring frequently. Remove from heat and stir in butter until the mixture is smooth and creamy. Add lime juice, salsa, green onions, and optional sugar. Taste and adjust seasonings, if needed. Transfer dip into a serving bowl. Cover and refrigerate for at least one hour to all flavors to meld. Garnish with minced cilantro, if desired. Serve with tortilla chips or any Mexican dish.

