

Hot Bean Dip

written by The Recipe Exchange | June 12, 2016

Ingredients

One 15-ounce can pinto beans, drained
4 jalapeno pepper slices (bottled nacho slices)
1 tablespoon juice from bottled jalapeno pepper slices
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 teaspoon onion powder
1/4 teaspoon paprika
1/8 teaspoon garlic powder
1/8 teaspoon cayenne pepper

Directions

Combine the drained pinto beans with the other ingredients in a food processor. Puree the ingredients on high speed until smooth. Transfer to a bowl, cover, and chill for at least 1 hour before serving.