

Refried "Beans"

This is an all-purpose Southwest-tasting spread that we use in several dishes in the restaurant, including our Nachos (page 31), Taco Salad (page 74), and Mexican Pizza (page 115). They have a little bit of spicy bite to them and reminded us of refried beans . . . hence the name!

8 Medjool dates, soaked for 1–2 minutes in hot water

3 Tbsp sun-dried tomatoes

1 cup walnuts, not soaked

1 stalk celery

½ red bell pepper – *used rehydrated*

½ green onion, except for the bottom ½ inch – *used dried onion flakes*

2 tsp filtered water

½ tsp Coconut Aminos

½ tsp ground turmeric

+ ½ tsp salt

½ tsp ground coriander

½ tsp ground cumin

¼ tsp regular paprika

Pinch ground black pepper

Pinch cayenne pepper

Yield: 1½ cups

Freshness: 5 days in the fridge

1. Place the dates and sun-dried tomatoes in a bowl and fill with enough hot water to just cover them. Let them soak for 1–2 minutes to soften and make them easier to process. Drain the water and remove the pits from the dates.
2. Process the walnuts in a food processor until ground. Transfer to a bowl.
3. Process the celery, bell pepper, onion, water, Coconut Aminos, turmeric, coriander, cumin, paprika, black pepper and cayenne pepper, along with the tomatoes and dates, in a food processor until combined. Add the ground walnuts and mix well to combine.