

Instant Pot Black Borracho Beans with Potatoes

Ingredients

- 5 medium shiitake mushrooms
- 1 medium-sized onion
- 3 cloves garlic
- Oil, for cooking
- ½ lb. dried black beans
- 1 bay leaf
- 2 tsp. Mexican oregano
- ½ tsp. dried cumin
- 12 oz. beer, not too bitter (I used [this local option](#))
- 1 jalapeño, sliced
- 2 medium sized russet potatoes
- Salt and pepper, to taste
- 1 lime, plus more for serving
- Fresh cilantro, to taste

Steps

1. Remove and discard the tough stems of the shiitake mushrooms, and chop the caps into cubes. Dice the onion, and mince the garlic.
2. Heat some oil on your instant pot's "sauté" function. Add the garlic, onion, and mushrooms, and sauté until the onions have softened. Add the bay leaf, oregano, cumin, and beans, and stir, until all the beans are coated in oil and spices. Add the beer, jalapeño, potato, and three cups of water.
3. Use the pressure cook setting for 22 minutes, and then do a natural release for another 20 minutes or so. Remove the lid, season with salt and pepper, and add the juice of one lime. Serve with chopped cilantro on top, and lime wedges on the side.

