

Bean, Black Hors De Oeuvres - Tanya

2 15 oz cans of black beans drained well

½ medium onion finely diced

3 cloves of garlic finely diced

1 can (maybe more) green salsa

1 Tbl olive oil

1 Tbl butter

1 Tsp cumin

1 Tsp garlic salt

Some pepper

Crumbled feta cheese

Some very finely sliced red onion

Mash drained black beans; mix cumin, pepper, garlic salt into mashed beans

Sautee onion and garlic in olive oil and butter until translucent

Pour into bean mixture; make patties about the size of Oreo cookies; sauté in some more butter and olive oil; turn over only once.

Arrange cooked patties on a plate; top with approximately 1 Tsp green salsa; sprinkle with crumbled feta cheese; put several finely sliced red onions on top and around the patties