**Homemade Chorizo with Pinto Beans**
Straight outta Mark's website [markbittman.com](http://markbittman.com/htce-fast-homemade-chorizo-with-pinto-beans/)

**2 garlic cloves
1 1/2 pounds boneless pork shoulder
1 teaspoon cumin
1 teaspoon chili powder
1/4 teaspoon cayenne
Pinch of cinnamon
Pinch of cloves
1 teaspoon cider vinegar
Salt and pepper
2 tablespoons vegetable oil
1 large onion
2 cups cooked or canned pinto beans (one 15-ounce can)
1 lime
1 small bunch fresh cilantro

*Prep*| Cook

*Peel 2 garlic cloves. Pulse in the food processor until minced. Cut the pork into 2-inch chunks.*

1. Add the pork to the food processor along with 1 teaspoon cumin, 1 teaspoon chili powder, 1/4 teaspoon cayenne, a pinch each of cinnamon and cloves, 1 teaspoon cider vinegar, and a sprinkle of salt and pepper. Pulse the mixture until the pork is coarsely ground but not puréed.

2. Put 2 tablespoons vegetable oil in a large skillet over mediumhigh heat.
*Trim, peel, and chop the onion.*

3. When the oil is hot, add the chorizo mixture and the onion. Cook, stirring occasionally until the chorizo is cooked through and crisp, 5 to 10 minutes.
*If you’re using canned beans, rinse and drain them.*
*Cut the lime into wedges; chop 1/4 cup cilantro.*

4. When the chorizo is crisp, stir in the beans and cook, stirring occasionally until they heat through. Taste and adjust the seasoning, garnish with the cilantro, and serve with the lime wedges.**