



will work great. A couple of large dried chiles, soaked and peeled, can easily stand in for the canned ones. And, of course, you should add or subtract seasonings to suit your tastes.

- 1/2 cup rolled or quick-cooking oats
- 1/2 cup nuts, any kind, toasted or raw (I used toasted walnuts)
- 2 tablespoons mayonnaise or vegan mayonnaise
- 1 4-ounce can roasted green chiles or 1 chipotle in adobo, drained
- 1 1/2 cups cooked black beans, homemade or from a 15-ounce can
- 2 teaspoons hot sauce of choice, or more as desired (my go-to is El Yucateco Black Label)
- 1 teaspoon garlic powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon adobo seasoning or garlic salt, plus more to taste
- 1-2 tablespoons water, as needed
- Vegetable or olive oil, for cooking
- Buns and condiments of choice, to serve

Place the oats, nuts, mayonnaise, and drained chiles in the bowl of a food processor. Add about 2 tablespoons of liquid from the beans. Pulse until you have a rough paste, scraping down the sides of the bowl as needed. Let this mixture sit while you prepare the beans.

Thoroughly drain the beans and spread them out in a large nonstick or well-seasoned cast iron skillet. Cook over medium-high heat for 5-8 minutes, stirring once or twice, until they're totally dried out and starting to split. Taste one for seasoning and adjust as needed—canned beans usually need at least a little salt.



Photo: A.A. Newton

Scrape the hot beans into the food processor, add everything else except the water, and process until you have a relatively smooth paste. Take a little taste and adjust the seasonings as needed. If it holds together when pinched, you're set. If it's a dry, crumbly mess, throw in a tablespoon of water and process to combine. Generously wet your hands and form the burger mixture into 4 patties. (Some extra surface moisture helps prevent cracking and crumbling.)

This is about the texture you're aiming for: Moist but not soupy, firm but not crumbly. Photo: A.A. Newton

Wipe out the bean skillet and heat it up over medium-low with a thin layer of vegetable or olive oil. Add as many patties as you can and let them cook until they're dry on top and firm to the touch. This will take at least 4-5 minutes for thin patties and 6-8 for thick ones. They'll fall apart if you flip them too soon, so don't touch! Use the downtime to toast buns, slice onions and tomatoes, and get your other condiments ready.

Flip the burgers and cook until the underside is brown, another 3-5 minutes depending on thickness. Serve on toasted buns with your favorite toppings. If you have any leftover burger mixture, form it into patties and freeze on a parchment-lined sheet pan so they're ready for your next bean burger craving.