**Spicy Black Bean Burgers** (vegan)

Makes 18-21 patties.

1 large can black beans, drained well

½ cup flour

3 ½ cups oats

2 cups bread crumbs

2 Tbsp baking powder

4 red peppers, finely diced

2 bunches scallions, chopped

8-9 cloves garlic, minced

6 Tbsp olive oil, divided

8 Tbsp vegan egg replacer mixed into 1 cup water

½ cup cumin

2 tsp salt

¼ cup Tabasco

2 Tbsp chili powder

1 Tbsp cayenne pepper

Chop onion, pepper, and garlic and sauté in 2 Tbsp. olive oil until soft.

In small batches using the food processor, process beans, flour, baking powder, and oats until a smooth paste forms. Mix paste in a large bowl with the remaining ingredients. Form into rectangular shaped patties (as to fit onto the bread). Saute the patties on the griddle in the remaining olive (add more if needed) until the outside is crisp and the inside is fully cooked (should not be gooey).

Serve on ww bread with a vegan mayo/salsa spread, sliced tomato, and lettuce.

From Sandhill Crane Vineyards