

A decorative border with intricate black floral and vine patterns surrounds the text. The patterns include swirling leaves, small flowers, and clusters of berries, creating a classic, elegant frame.

## YAMADILLAS

2 pounds garnet yams, cooked, peeled and mashed  
2 T. vegetable broth  
2 T. chopped green chilies  
2 tsp. lime juice  
2 tsp. minced chipotle in adobo sauce  
¾ tsp. ground cumin  
½ tsp. minced garlic  
One 15-oz. can black beans, drained and rinsed  
8 tortillas  
Fresh salsa of your choice  
Guacamole

Stir green chilies, lime juice, chipotle, cumin, and garlic into mashed yams.

Mix well, then stir in the black beans, and mix again.  
Heat a large skillet over medium heat.  
Spread some yam mixture on half a tortilla, then fold over and flatten.  
Cook for about 2 ½ minutes on each side, flipping several times to ensure it doesn't burn.  
Repeat with the remaining yam mixture and tortillas.  
Serve with salsa and guacamole spooned over the top.

Thank you Betty Weiss