Spicy Bean Burger

**Ingredients:**

- 2 ¼ cups dry rice cereal
- 1 cup pinto or black beans
- 1 egg, slightly beaten
- 2 teaspoons chili powder, or your favorite spice
- ¼ teaspoon water
- ¼ teaspoon salt
- ½ cup onion or bell pepper, finely chopped
- 1 tablespoon butter

**Directions:**

Crush ¾ cup of the rice cereal into fine crumbs, then set them aside. In medium bowl, combine the remaining 1 ½ cups cereal, beans, egg, water, chili powder (or seasoning), and salt. Coarsely mash the mixture. Stir in onion or bell pepper. Use a ½ cup measure to portion mixture into 4 mounds. Shape each portion into a ½ inch thick patty and coat with crushed cereal. Cook patties in a large nonstick skillet coated with butter over medium-high heat for 6 to 10 minutes, or until golden brown, turning once and adding additional butter to skillet when needed. Serve with hot sauce or salsa, if desired.