

Recipe for: Lynch Butterbean Mixer

To prepare: Soak the beans in a vegetable stock fortified with a Jalapeño Pepper, Lime juice and Cilantro over night.

Ingredients

8oz dried Lynch Butterbeans

3oz Scallions (julienne)

3oz carrots (julienne)

1oz Basil (Chiffonade)

1-2 Tbsp Olive Oil

1-2 Tbsp White Wine Vinegar

Directions

Cook the beans until just fork tender.

While the beans are cooking clean your produce and prep.

Add all ingredients in a mixing bowl with Olive oil and white wine vinegar and blend well.

Drain the “al dente” beans and mix carefully in bowl with other ingredients.

Cool. Serve and enjoy.