

## Recipe for: Peregrine Beans

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*To prepare: Soak the beans in a vegetable stock overnight.*

### Ingredients

8oz dried Peregrine Beans  
3oz Celery stalk (small dice)  
3oz Carrots (shredded)  
1oz Parsley (chopped)

### 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 and blend well.  
Drain the “al dente” beans and mix carefully in bowl with other ingredients.  
Cool. Serve and enjoy.