**Recipe for: Calypso Beans**

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

**Ingredients**
- 8oz dried Calypso Beans
- 3oz Jalapeño (roasted and small diced)
- 3oz Lime Juice
- 1oz Cilantro (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.

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**Recipe for: Scarlet Beauty**

*To prepare: Soak the beans in Red wine and Bay Leave over night.*

**Ingredients**
- 8oz Scarlet Beauty Beans
- 2oz Balsamic Vinegar
- 1oz Olive Oil
- Oregano

**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.