Recipe for: Peregion Beans

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

Ingredients
8oz dried Peregion 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.

Recipe for: Black Valentines Beans

To prepare: Soak the beans in White wine and Rosemary over night.

Ingredients
8oz Black Valentine Beans
4oz Tomato Concasser
1oz Parmesan
Rosemary
Basil

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.