

## Recipe for: Calypso Beans

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*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.