



Braised Beans

Servings 12 | Prep time 10 mins. | Total time 3 hours and 10 minutes

Equipment:

Large oven-proof pot with tight-fitting lid
8 quarts
Cutting board

Utensils:

Knife
Large mixing bowl

Ingredients

2 cups dried beans such as pinto, navy beans, kidney beans or black beans
1/4 cup olive oil
6 cups water
3 whole carrots, peeled or scrubbed, sliced
4 stalks celery, washed and chopped
2 onions, peeled, chopped
4 cloves garlic, smashed (or 1 tablespoon garlic powder)
1 tablespoon salt

Instructions

1. Before you begin wash your hands, surfaces, utensils, and vegetables.
2. Preheat oven to 325 degrees.
3. Rinse beans and pick over to remove any stones or bad beans.
4. Put all ingredients into an oven-proof pot. Add 6 cups water. Put in oven with lid on tight so that the liquid stays in the pot to cook the beans. Use foil to cover tightly if you don't have a lid.
5. Cook 1 1/2 hours-3 hours, stirring occasionally. Keep the beans covered with water. Add hot water if needed to just cover the beans.
6. Check to see that the beans are cooked. A bean should be soft through, without a hard area in the middle.
7. Serve with salsa, slaw or cooked cabbage and cornbread.

Nutritional Information:

Calories 160 Total Fat 5g Sodium 620mg Total Carbs 24g Protein 7g