

Sunday Supper

Savory California Pink Beans

1 lb of dry pink beans, rinsed
1 fresh medium white onion, diced
3-4 fresh garlic cloves, minced
1/2 –1 Serrano or jalapeno pepper, diced [remove seeds to lessen heat]
1 chicken or vegetable bouillon cube
3 tablespoons of fresh minced hot & spicy oregano [Italian or Greek work as well]
2 tablespoons of fresh chopped summer savory
Olive oil
Salt & Pepper to taste

Rinse beans. In small pan, sauté onions, garlic, oregano & chili pepper on low-med heat for 3-5 minutes. Add rinsed, dry beans. Mix together with sautéed veggies and continue to heat 3-4 more min. Transfer mixture to crock pot. Fill crock pot to top with water [about 8 cups]. Add bullion cube. When beans are within 1 hour of being done [I use high setting , checking every hour for water, adding more and cooking until beans are soft—6-8 hours] add summer savory.

Can add fresh cut cilantro, cabbage and more white onion just before serving!



www.RollingHillsHerbs.com