

Cranberry Bean Ragout

Serves 4

- 1 cup dried cranberry beans
- 1/2 cup each of small dice carrot, onions, celery
- 3 cups water or chicken stock
- salt to taste
- 1/4 cup olive oil
- 1 cup sliced marinated artichokes
- 1/4 cup sliced pitted green olives
- 1/4 cup chopped fresh parsley
- 1/4 cup grated Parmesan Reggiano, aged 3 years.

1. Place beans, carrots, onions, celery, salt, and olive oil all in a 3 to 4 quart pot.
2. Cover and bring to simmer and cook 30 minutes or until just tender. (You may need to add more water during this process. Make sure beans are covered by liquid by one inch.)
3. Add the artichokes, olives, and parsley.
4. Mix and top with the Parmesan cheese and serve.

This is a great side dish for grilled meats or roasted chicken, or on its own spread on some nice crunchy bread.

James Laird