

PINTO BEANS IN OLIVE OIL - TURKEY

2 c dry pinto beans
3 large onions
3 large tomatoes, peeled and chopped
1¼ c olive oil
2 carrots, sliced
4-5 c water
1½ tsp sugar
2 tsp salt

Soak beans overnight in water. Drain, add fresh water to cover and simmer for 20 minutes. Drain and set aside. In a large pan, saute the onions in 1¼ c olive oil until onions are limp and change color. Add the carrots, chopped tomatoes, sugar, salt and water. Cover, bring to a boil, lower heat and simmer until beans are soft. Allow to cool in pan.

When cool, pour into serving dish and sprinkle with chopped parsley. Serve cold.
Makes 10-12 generous servings.