



"JUGGLING TWO HATS"

Turkish Baked Beans – The Farmer and the Cook – June 2020

Ingredients

2 cans of mixed beans (I used the 5 bean mix from Aldi)

2 chorizo halved and chopped

Wedge of Speck (or you can use bacon rashers) cut into small chunks

1 onion finely chopped

3 garlic cloves finely chopped

800g tinned tomatoes – you can use tomatoes infused with herbs, garlic or anything really

1 tbs maple syrup

1 tsp each of Dijon mustard, mustard powder and grain mustard

1 tbs smoked paprika

5 bay leaves

Method

1. Fry the onion and garlic and then add chopped chorizo and speck. Add in the drained beans and the rest of the ingredients. Season with salt and pepper.
2. Simmer on a low heat for an hour or more.
3. Serve with Turkish bread and crumble some fetta on top. I put some in a small dish and placed in the oven and baked for 15 minutes (or until you like your egg cooked).