

Cranberry Beans in Olive Oil

Shell 2-3 pounds fresh cranberry beans, you should have about 3 cups shelled beans. Put the beans into a heavy medium pot and cover with cold water by 1 inch. Add 1 halved onion and 1 large branch fresh sage leaves. Bring the beans just to a simmer over medium heat. When they come to a simmer, add a generous pinch of salt and 2 tablespoons really good extra-virgin olive oil. Reduce the heat to low and very gently simmer the beans until they are tender, 45-60 minutes. Remove the pot from the heat. Season the beans with a little more salt, if you like. Use a slotted spoon to serve the beans. Serve them in wide soup bowls, drizzled with plenty of olive oil and seasoned with cracked black pepper. Serves 4.

Recipe adapted from [Canal House Cooks Every Day](#)

-OurLocaltopia 2013-



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