



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Easy Curried Beans

Some of you may know that we are big bean fans and enjoy our gardening, too. After the SF show we made the trip to Napa CA to select our leather for the coming year and we made a trip to Rancho Gordo Specialty Foods. A few weeks ago I listened to Margaret Roach of [Awaytogarden.com](http://www.awaytogarden.com) interview Steve Sando of Rancho Gordo and was so intrigued that I made Seymour PROMISE to take me to there.

Well, Rancho Gordo was AWESOME! They sell their diverse selection of beans, spices, chiles, and related cookbooks online and from shops at the San Francisco Ferry Building and at their Napa headquarters.

We bought lots of different beans to try when the weather turns colder, and share with you today their recipe for Easy Curried Beans which can be enjoyed any time of the year. They have lots of recipes created with local chefs from Napa County and the Bay area on their website <http://www.ranchogordo.com>

Ingredients

1/2 pound dried heirloom beans such as Cassoulet, Scarlet Runner, Yellow Indian Woman, or Cranberry

3 TBS olive oil

1 medium onion, chopped

2 large cloves garlic, chopped

1 1/2 TBS good-quality curry powder

1/2 tsp New Mexican Red Chile Powder (optional)

Salt and pepper to taste

Cook beans in the Rancho Gordo manner.

(<https://www.ranchogordo.com/pages/cooking-basic-beans-in-the-rancho-gordo-manner>)

While beans are cooking, heat oil in heavy skillet over medium heat. When oil is hot, add onions and fry, but do not brown. They should turn yellow, about 3 minutes. Add garlic and fry for another minute, until garlic wilts. Add curry powder and chile powder, if using, and fry for about 3 minutes, moving onions around in pan so they don't burn. Add more oil if necessary.

Reduce heat and stir in cooked, drained beans (reserve 1 cup cooking liquid). Thin mixture with vegetable broth or bean cooking liquid until desired consistency is achieved. Cover and simmer on low for at least 15 minutes, stirring occasionally, to blend the flavors. Add salt and pepper, and serve.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes