

Need an extra dish for mezza? Vegetarians for dinner and don't know what to do?

Beans for Mezza (Mezethe, appetizers, Greek antipasto)

Drain 14oz. can of white kidney or fava or similar white bean.

Arrange in attractive bowl with other ingredients.

3T olive oil.

2T red wine vinegar.

1/2c thin sliced or chopped yellow onion.

Fresh black pepper to taste.

Toss and marinate at room temperature.

Taste and adjust for flavor.

Quick "baked" beans.

Drain 14oz. can of white kidney or fava or similar white bean. Reserve liquid.

Prepare sauce in 4C saucepan.

Coarse chop one medium onion.

Coarse chop 1C canned Italian plum tomatoes.

Saute till onions clear in 1/4C olive oil.

Add 3T red wine vinegar, 1T honey.

Add 1/2C reserved liquid from canned beans.

Add beans.

Fresh black pepper to taste.

Stir. Adjust flavoring.

Adjust sauce volume if needed with bean liquid or tomato juice.

Heat thoroughly.

Option. Add grated parmesan cheese on top. Do not stir.

Serve hot as side dish with pilaf.