

Elizabethan Kidney bean tart

Serves 6

From www.seatofmars.com

Email Jason@seatofmars.com

2 and quarter cups of dried kidney beans

1 quart of salted water

2 tablespoons of butter

Quarter of a cup of cottage cheese

2 Egg yolks

Eighth of a teaspoon of salt

1 tablespoon of brown sugar

Quarter of a teaspoon of Cinnamon

Salt to taste

Garnish: thin slices of peeled apple, brown sugar and Cinnamon

1) Pick over and wash the beans

2) Bring salted water to a boil. Add the Beans. Cover the pot and reduce to medium heat. Cook about 1 hour or until the beans are soft.

3) Drain the beans. Add Butter and stir to melt and distribute evenly

4) In a bowl combine remaining ingredients and stir to a blend. add this mixture to the beans. Mix well.

5) Check seasoning, adding salt to taste.

6) Arrange apple slices attractively on top, sprinkling them lightly with brown sugar and Cinnamon.

7) Bake in a covered ovenproof dish at around 350 degrees for 40 minutes

Serves 6

From www.seatofmars.com

Email Jason@seatofmars.com