

Macedonian Baked Beans

Ingredients

- 12 oz dried or 3 13-15.5 oz cans **Tetovac dried beans** or substitute with cannellini or butter beans.
- 3 onions
- 2 Tbsp olive oil, plus more for drizzling
- 7 garlic cloves, minced
- 1 Tbsp tomato paste
- 1 Tbsp all purpose flour
- 3 Tbsp sweet paprika
- 1 tsp dried mint
- pinch of cumin
- 1 Tbsp salt
- 1 tsp black pepper
- 1 - 2 red bell peppers, sliced
- 2 dried chilies
- 2 bay leaves

Directions

If using dried beans, soak them in salted water overnight. Drain, put beans in a saucepan, add 2 quarts of water, bring to a boil, skim off any froth, turn temperature to low, partially cover, and simmer for 1 1/2 hours. Drain, and reserve 1 cup of the cooking liquid. If using canned beans, drain and reserve the liquid in the cans.

Preheat oven to 400°F/200°C

Put the drained beans in the bottom of a casserole or baking dish. Set aside.

Peel the onions. Slice one onion into rings and chop the other two.

Heat the oil in a saute pan over medium heat. Add the chopped onions and saute until translucent. Add the garlic cloves and cook for a minute or two. Stir in the tomato paste. Stir in the flour and the paprika. Add 1/2 cup of the reserved bean liquid. Turn off heat.

Pour the onion mixture on top of the beans. Add the mint, the cumin, ground pepper and salt. Add another 1/2 cup of the reserved liquid from the beans. Stir everything together. Stir in the bell pepper slices, the dried chilies and bay leaves. Top with the onion rings. Spoon some of the sauce over the onion rings. Drizzle everything with some olive oil.

Bake, uncovered, for 30 minutes. Remove from the oven and rest for 15 minutes. Discard bay leaves and dried chilis and serve with crusty bread.