

White Beans and Sage

Take two cups of dry canellini beans, rinse, bring to boil for 5 minutes, turn off and soak overnight.

Drain, add 5 cups fresh water, add a few whole peeled cloves garlic, 4 - 6 sage leaves and a 2 tablespoons of E.V.O.O. (extra virgin olive oil) and cook till done where beans are still firm but tender - approx 20 minutes. Add salt and white pepper to taste.

simple, hearty, and delicious - from my friend Connie.

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