



Boston Baked Beans

Ingredients:

- 3tbsp olive oil
- 2 onions, chopped
- 2 garlic cloves, crushed
- 220g chorizo, sliced thickly
- 250g bacon, diced
- 2tbs tomato paste
- 2tbs treacle
- 1tbs English Mustard (dry)
- 400g tomatoes canned
- 800g cannellini beans, drained and rinsed
- parsley, chopped

Directions:

1. Heat oil in large flameproof casserole and add onions and garlic
2. Fry for 10 mins over medium heat then add sausage and bacon until beginning to turn brown
3. Stir in tomato puree, treacle, mustard, tomatoes and beans
4. Add water to cover, stir well and bring to boil
5. Check seasoning
6. Reduce to simmer and cook for further 30 mins
7. Serve scattered with parsley, garlic/naan bread and green salad