



GREEK GIANT BEAN SALAD

(Gigantes Salata)

Giant bean salad - one of the many dishes that reflect the simplicity of the Greek table.

1/2 pound giant beans or lima beans, soaked according to package directions

2 medium red onions, peeled, halved, and sliced thin

1/2 cup Krinos Extra Virgin Olive Oil

Juice of 1/2 lemon

Salt, to taste

2 teaspoons Krinos Oregano

Rinse the beans from their soaking liquid, and place in a pot with enough fresh water to cover by 3 inches. Bring to a boil, lower heat, and simmer until the beans are tender but not mushy, about 40 minutes. Drain in a colander and rinse under cold water.

Place the beans in a serving bowl, and add the onions. Pour in olive oil, lemon juice, salt and oregano and toss gently to combine. Let the beans stand for at least 1 hour, covered, before serving.

Yield: 4 servings