

GREEK-STYLE LIMA BEANS

Ingredients

4 c. large lima beans, dried
2 28oz. cans diced tomatoes
6 cloves garlic, chopped
1/4 c. olive oil
Coarse salt to taste
3-4 Tbsp chopped fresh dill
4 Tbsp baking soda, divided

Method

Night before:

- Soak beans (in water to cover plus two inches & 2 Tbsp. baking soda) overnight

Next day:

- Drain beans, place in pot & add water to cover with another 2 Tbsp. baking soda
- Bring to a boil, reduce heat to simmer 20 minutes (watch pot as it may boil over!)
- Meanwhile, preheat oven to 375°
- After 20 minutes, drain beans & pour into 9x13 casserole
- Add tomatoes, garlic, olive oil, coarse salt & dill.
- Mix all together
- Place in oven & bake for 1- 1 ½hrs, stirring occasionally. Add a little water if mixture appears dry

Serves 4-6 as a main course (over rice), or 8-12 as a side dish