

Stewed beans



Provincia

Segovia

Ingredients

(for 4 persons)

- 300 g of beans of La Granja.
- 1 pig's ear.
- 1/2 leg of pork.
- 50 g of bacon.
- 1 small piece of ham bone.
- 50 g of pork ribs.
- 4 tablespoons of olive oil.
- 1/4 chopped green pepper.
- 1/4 chopped red pepper
- 1/2 chopped onion.
- 2 cloves of garlic, minced.
- 1 bay leaf.
- 1 teaspoon of sweet paprika.
- Salt.

Preparation method

Put the beans to soak in cold water the previous day. The next day drain and put them in a pot with water and all the meats without dice. Add the bay leaf and simmer 2 hours approximately (until they are tender).

In a frying pan, heat the oil and fry the garlic. Once it is almost brown, add the onion and the peppers, frying it gently until it is done. Add the paprika, fry lightly and pour the mixture into the pot of cooked beans. Boil a few minutes. Serve in soup plates.