

Richmond Eats Farm to Fork Recipe Greeting Cards



Serbian Bean Casserole

Ingredients (4 servings)

- 1 pound of dried beans (your choice) soaked overnight
- About 6 cups water, divided
- 4 medium yellow onions, sliced
- 1-2 small carrots, diced
- 1/2 cup olive oil*
- 2 garlic cloves, minced
- Local herbs and spices of your choice
- Salt, to taste*

Steps

Add beans and 3 cups water to a pot, bring to boil on medium-high heat, reduce flame and simmer until beans are very soft. Drain water and let beans cool. Preheat oven to 400 degrees Fahrenheit. In a skillet, sauté onions, and carrots over medium heat until onions are golden. Add onions and carrots, along with beans, garlic, salt, and seasoning to a greased casserole dish; add enough water to just cover everything. Place casserole in oven, bake for 1.5 hours. Check every so often to add water as needed, to prevent drying. When done, the top layer should be golden and fairly dry but the beans should be creamy.

*Not currently produced in Richmond.

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Celebrating agricultural traditions, historical memoirs, and culinary gems of Richmond's farming families, this card was hand designed by Food Security Youth Leaders of the Get Rooted program. All proceeds from the sale of these cards will go to supporting food security in Richmond.

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Photography: Steam threshing machine (ca. 1910) City of Richmond Archives photograph #1978 35 2.
Recipe: Bob and Miles Smart, with Desiree Pagulayan.



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