



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

White Beans with Pastrami

Pastırmalı Kuru Fasulye



2 + 1/2 cups white beans
5.3 ounces pastrami
1 medium onion
1 tbsp tomato paste
1 medium tomato
1/3 cup vegetable oil
1 + 1/2 tsp salt

- # Wash the white beans, drain and place into a pot, and add 7 tbsp water on it. Rest it overnight.
- # The day after, boil the white beans until they soften.
- # Put the vegetable oil into a separate pot, place the chopped pastrami slices on it.
- # When the pastrami slices get par-cooked add diced onion.
- # When the onion softens add tomato paste, then add grated tomato.
- # Finally add the boiled white beans with its boiling water and salt.
- # Cover the lid on, cook over medium heat. When it reaches to boiling point, turn the heat to low, and cook 15 more minutes.

Note: 2.20 pounds pastrami can be gotten from 8.80 pounds meat.