

Sellyna Ehlers Afro-Indian Blackeye Beans

- 2 cups of blackeye beans
- 1 medium sized onion, chopped
- 2 tablespoons sunflower or other oil
- 1 clove garlic finely chopped or pressed
- 1 large can whole tomatoes – use blender to puree
- 1 can of Mexican style diced tomatoes
- 1 teaspoon salt
- 1 tablespoon chicken or vegetable bullion
- 1 tablespoon curry powder

Add beans to pot and add water to cover with several inches of water. Blackeye beans will expand considerably during cooking. Bring to a boil, reduce heat and simmer 1 hour. Blackeyes cook much faster than common beans such as pintos and do not need pre-soaking.

While beans are cooking, heat oil and sauté onion and garlic. During this time also puree the tomatoes and add bullion, salt, and curry to the puree.

Drain beans in a colander and rinse lightly with warm water.

Combine beans, pureed tomatoes (with salt, bullion and curry), diced tomatoes, and sautéed onions and garlic into a large pot. Use 1/4 cup water to rinse the blender and add this also to the pot. Simmer mixture for at least 1 hour. The beans will continue to take up the flavors overnight under refrigeration.

If a more spicy taste is desired, add 1 teaspoon chili powder to the simmering pot.

Serve with your favorite rice.