Curried Bean Ragout

Ingredients:

- 2 lbs black beans, cooked
- 2 lbs northern beans, cooked
- 2 lbs lima beans, cooked
- 2 lbs red beans, cooked
- 2 tablespoons Cilantro, Minced
- 1 small white onion, diced
- 2 oz by volume parsley, minced
- 1 red pepper, minced
- 3 tablespoons curry powder
- 4 cups vegetable stock
- Salt and pepper to taste

Directions:

In a large rondo over medium heat, sweat the onions in a little oil. Add in the curry powder and beans while continuously mixing. Add just enough stock to cover the beans. Sautee until they are warmed through but still have a bit of liquid. Then add in the red peppers, cilantro and parsley. Sautee until hot, and adjust the seasoning. Serve or cool on sheet trays.

Note:
If using canned beans, rinse and drain before using.