

ERNEST HEMINGWAY'S BLACK BEANS CUBAN STYLE

Eight Servings

1 pound black beans
½ cup olive oil
1 large onion, chopped
2 garlic cloves, chopped
1 medium green pepper, chopped
2 tablespoons of tomato sauce
Pinch of freshly ground black pepper
1 teaspoon each:
cumin
salt
vinegar
olive oil
1 large bay leaf
1 tablespoon sugar
1 pimento (red pepper) sliced

Soak beans overnight in 10 cups of water. Cook beans in the same water used for soaking over low heat 1.5 – 2 hours, until tender. Get olive oil hot in a skillet and cook together the onion, garlic, green pepper, tomato sauce, ground pepper, cumin, bay leaf until onion is soft. Add to beans and cook over low heat for 20 minutes. Add sugar, salt, vinegar, pimento, and the 1 teaspoon of olive oil. Cook slowly 25 more minutes, until it reaches thickness you like.

It can be served hot as a side dish or with steamed rice. The flavor improves with age. It's always better the second day.

Perez Family Recipe
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