

# Masciana Escarole and Red Pinto Beans

Yield: 6 servings

INGREDIENTS			6 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Dried Pinto Beans  Full Hotel Pans 4" deep			6.4 oz (less than ½ bag) of dried pinto beans		<ol style="list-style-type: none"> <li>1. Wash hands for 20 seconds.</li> <li>2. Use single use paper towel to dry.</li> <li>3. Inspect beans for debris, or stones.</li> <li>4. Rinse beans.</li> <li>5. Soak beans overnight in a pot in the refrigerator in enough cold water so as to have enough water to cook the other items. Cover. (Water is usually about 2-3 inches above the beans)</li> <li>6. Place beans and water on stove. Bring to boil.</li> </ol>
Diced Fresh Onions  Peeled and Sliced, and diced Carrots  Tomato Sauce  Fresh Parsley, washed, whole or chopped (remove stems)  Fresh Basil				¾ cups  ¾ cup  3-4 oz  1/5 of a bunch	<ol style="list-style-type: none"> <li>7. Add onions, carrots and tomato sauce to give just a little color. Add Parsley, Basil, salt and pepper.</li> <li>8. Bring to boil and simmer for 1.5- 2 hours until onions practically dissolve and beans are tender.</li> </ol>

washed, whole or chopped (remove stems)				A few sprigs of fresh basil	
Salt Pepper				To taste _____	
Escarole-				¾ lb	9. Double wash escarole and spin dry. 10. Chop into 1-1.5 inch pieces. 11. Add to bean mixture. Simmer for ½ hour.
Grated Parmesan or Romano Cheese					12. Sprinkle grated cheese on top.
Optional cook pasta  (Extra virgin) Olive Oil					13. Hold at a minimum of 140°F. 14. (Leftovers must be chilled to 70 degrees with two hours and to 40 degrees within 4 hours. Use ice paddle.) 15. Serve over pasta and drizzle olive oil on top.