

Petaluma Gold Rush Beans with Tasso

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2 cups dry Petaluma Gold Rush beans, soaked overnight
1 tsp kosher salt
2 tablespoons olive oil
1 cup yellow onion, medium dice
2 large garlic cloves, minced
2 tsp paprika

½ cup diced Tasso (available from Santi)

Preheat oven to 275°F

Pour off soaking liquid and place beans in a heavy saucepan with fresh water to cover. Cook the beans over low heat covered until they are beginning to soften. Add the salt and continue to cook until the beans are tender but firm. Set aside. May be made in advance and refrigerated until ready to use.

Put the olive oil in a flameproof casserole over medium heat. Add the onion and salt, stir cover and turn the heat to medium-low. Allow the onions to cook until they are transparent with no moisture apparent. Uncover the casserole and return the heat to medium. Add the garlic, paprika and chili powder and cook until fragrant and the oil begins to color.

Add the beans and enough of their cooking liquid to cover and bring to a boil. Reserve any extra bean water.

Place the lid on the casserole and place it in the oven on the middle shelf. Cook for one hour. Check for liquid; if the beans are drying out add enough to again almost cover the beans using water if necessary. Add the Tasso and stir and return to the oven for one hour more. Taste for salt and adjust if necessary.

Makes 8 servings