

Lubya

(Green Bean Stew)

Ingredients:

3 cans Italian green Beans
3 large Onions, thinly sliced
8 cloves Garlic
 $\frac{3}{4}$ cup Olive oil
4 lbs ripe Tomatoes, peeled and chopped
3 tsp Salt & a dash of Pepper

Directions:

Drain the beans.
Sauté the onions and garlic in the oil until light brown in color.
Stir in beans, salt and pepper and chopped tomatoes.
Bring to a boil, then reduce the heat and let simmer for a half hour or until tender.
Serve warm or cold.

It is preferable to add some crushed cloves of garlic with dried mint to the beans, a few minutes before cooking is over.