

Our State eats

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Dilled Butter Beans

Yield: 6 servings.

- 6 cups vegetable stock**
- 2 pounds fresh, shelled butter beans, rinsed**
- 2 garlic cloves, minced**
- 1 teaspoon salt**
- 4 tablespoons extra-virgin olive oil, divided**
- 1 lemon, zested and juiced**
- ½ teaspoon granulated sugar**
- ¼ cup fresh dill, chopped**
- ½ sweet red bell pepper, chopped**
- Salt and pepper to taste**

To a large soup pot, add vegetable stock. Add butter beans, garlic, salt, and 2 tablespoons of olive oil.

Bring to a boil, then reduce heat to simmer and cover pot. Cook 45 to 60 minutes, stirring occasionally until beans are tender. Remove from heat. Drain beans and discard liquid.

Place the cooked butter beans in a large bowl and allow to cool.

In a small bowl, whisk together lemon zest and juice, sugar, dill, red pepper, and remaining olive oil until sugar has dissolved. Pour dressing over cooled butter beans and add salt and pepper to taste. Toss to coat. Serve chilled or at room temperature.



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