

Beans on Toast

Created by Elemental Bread Company

INGREDIENTS

For the beans

2 T **Bacon Fat** or **Butter**
1 large **Onion**
3 cloves **Garlic**, minced
½ t dry **Thyme**
2 ½ t dry **Rosemary**
1 t dry **Oregano**
¼ t **Smoked Paprika** (optional)
2 (14.5) oz cans of **Tomatoes**, crushed or sauce
2 (14.5) oz cans of **Cannellini Beans**, drained
¼ C **Sugar***
2 t **Molasses***
2 T **Red Wine Vinegar**
2 t **Balsamic Vinegar**
1 ½ t **Worcestershire Sauce**
Salt & Pepper to taste

For the garlic bread

EBC Sourdough Bread (classic white, wheat lovers or pretzel)
Olive oil
Salt
Garlic Powder
Parmesan Cheese for serving

STEPS

1. Melt **bacon fat/butter** in a medium pot. Add **onion** and sauté until they start to brown just a bit.
2. Add the **remaining ingredients** for the beans and bring to a simmer. Allow to simmer for at least 10 minutes. *(you could probably just use brown sugar instead of the white sugar and molasses, but it won't have as much molasses)
3. Adjust **salt** to taste while **simmering**. Salt is critical in this recipe as with most other bean recipes.
4. While the beans simmer, make the **garlic bread**. Slice the **bread**, brush with **olive oil**, **sprinkle salt and garlic**. **Broil** on high until golden brown.
5. Serve the beans on top a slice of garlic bread and top with freshly grated parmesan cheese

