

BEANS & PINK FLAMINGO MUSHROOMS

The bacony-ham flavor of Pink Flamingo mushrooms is the perfect seasoning for beans such as Pinto, October, Cranberry, etc. The mushroom's ham-like flavor will permeate the entire pot of beans. This is a delicious & healthy meal. Serves 2—4 adults



- 4 C. Dried or fresh beans of your preference
- 8 C. Water
- 1/4 lb. Pink Flamingo mushrooms, cut to bite-sized pieces
- 2-3 T. butter
- 1/2 of a small sweet onion, diced (optional)
- salt & pepper to taste

Directions

If using dried beans, wash and soak them 8 hours or overnight. Pour off the soaking water and rinse the beans. Add the beans (soaked or fresh) and water to a crock pot, cook on low about 6-8 hours until almost done. (crock pots can vary greatly) About an hour or so before done, add butter to a skillet and melt. Sauté onions and mushrooms over medium-low heat until mushrooms are fully softened. Add mushrooms & onions, and pepper to the beans for last hour. Season with salt upon serving.

Look for more recipes on our website:
2AngelsMushrooms.com

Credit: Recipe by Angel Miller of 2 Angels Mushrooms

