

Guinness Baked White Beans

A simple, yet utterly delicious dish made the old fashioned way. Plus a tasty twist, Guinness Draft!

Ingredients

2 cups navy beans soaked in water overnight, or any white bean - plus water for soaking
1/2 cup Guinness Draft - substitute vegetable stock if you prefer to avoid alcohol
1 1/2 cups vegetable stock or water
2 garlic cloves, finely chopped
1 teaspoon fresh rosemary, finely chopped
1 teaspoon fresh thyme, finely chopped
1 medium yellow onion, small dice
1 medium carrot, small dice
1 celery stalk, small dice

Instructions

1. Sort and rinse the beans, place in stockpot or large bowl adding enough water to cover beans by 2 inches above. Let soak for 8 hours.
2. Preheat oven to 350 degrees fahrenheit. Drain beans and place in a bean pot or covered casserole, add remaining ingredients, stir, cover and place in oven.
3. Bake for 1 1/2 hours or until beans are tender and creamy. Stir every 20 minutes or so adding additional vegetable stock or water if liquid is absorbed before beans are tender. Remember, the older the beans, the longer it will take for them to become tender.

