

Lobios Pkhali (Bean salad) Yield 10

2 lbs broad beans
¾ cup walnuts
1 tsp blue fenugreek
¼ tsp coriander
¼ tsp marigold
1 small onion chopped fine
¼ cup cilantro chopped fine
¼ cup basil chopped fine
2 sprigs savory chopped fine
1-2 Tbsp red wine vinegar
Sliced radish for garnish

String beans & break into 1" pieces. Grind walnuts, garlic, & spices to paste. Combine walnut paste with onion & herbs. Boil beans until tender. Remove from heat & press dry. Add walnut mixture and blend well. Add vinegar to taste with salt and refrigerate. Garnish with radishes, serve cold.