

Q: EVERYTHING FRENCH IS CHIC, SOME BEANS ARE FRENCH.

ARE BEANS CHIC?

A: OUI NON

GREEN KIDNEY BEAN STEW

FOR TWO SERVINGS: CANNED FLAGEOLETS (400GR), PORK SAUSAGES (250GR), BACON BITS (100GR), MEDIUM ONION, MUSHROOMS (150GR), PARSLEY, LEMON, BUTTER, PEPPER AND SALT.

PAN FRY THE BACON, ONION (CHOPPED) AND MUSHROOMS (SLICED). SEASON WITH SALT, PEPPER AND SOME PARSLEY. PUT THIS MIXTURE IN A POT WITH THE BEANS (DON'T DRAIN!) AND PUT ON MEDIUM HEAT. MEANWHILE, BROWN SOME NICE PORK SAUSAGE, SLICE AND ADD TO THE BEANS. ADD A GOOD SPOONFUL OF BUTTER AND LET IT SIMMER UNTIL THE SAUSAGE IS DONE. FINAL TOUCH: A SQUISH OF FRESH LEMON JUICE.

SERVE WITH CRUNCHY BREAD OR POTATOES.

BON APPÉTITE!