

Paula's Baked Beans

3 cups dried beans (I used adzuki – but black eyed beans, pinto, navy or cannelloni are best) cooked using the following method <https://www.veets.com.au/blog/mexican-style-bake>

Ingredients

1 leek chopped small
3 large celery sticks chopped
3 large carrots
3 large tomatoes
5 sundried tomatoes (the dried ones- not marinated)
4 cloves garlic
1 cup water
2 tbsp maple syrup
1 tbsp black molasses
½ tsp smoked paprika
Salt and pepper to taste
¼ tsp sweet paprika
2 tbsp apple cider vinegar
1 extra cup water

Method

1. Place the celery, carrot, leek, garlic, tomato, sundried tomato, 1 cup water and salt and pepper in a saucepan. Bring to the boil then simmer for 25 minutes.
2. Add the spices, maple syrup, molasses and spices. Cook for a further 5 minutes. Then cool a little.
3. Blend the vegetable mixture until smooth and add to the cooked beans with the extra cup of water and mix in, adding extra water if too thick and salt and pepper to taste.
4. Heat up the baked beans and serve.



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