

1 Pint Dried Garbanzo Beans
Pomace Oil
1 Cup Prepared Brava Sauce
Finely Chopped Parsley

Place dried beans in 2 qt (or larger) container and fill with water. Let the beans soak overnight in the refrigerator. Put soaked bean in large pot, cover with salted water and place over medium heat. Bring up to simmer and reduce. Skim off any scum that may rise to the top, and simmer for another 30 minutes. Check to see that beans are tender, but not broken. Drain and cool. Place a sauté pan over high heat. Add a couple tablespoons of pomace oil (olive oil or grape seed oil also work). Once near smoke and oil begins to ripple, add cooked garbanzo beans. Toss in pan until you begin to see color. Add Brava sauce. Coat evenly (add a little water if necessary). Place in 425 degree oven for about 10 minutes. Remove from oven, place in a serving dish and garnish with parsley.

Serves 12+