## 3 EASY STEPS TO:



## 1. Soak your beans.

**TRADITIONAL SOAK:** Pour enough cool water over beans to cover completely. Soak for 8 hours or overnight. Drain soaking water and rinse beans with cool water.

**QUICK SOAK:** Place 1 cup of beans in a large pot with 3 cups of water. Bring to a boil for 3 minutes then remove from heat and let stand for 1 hour. Drain soaking water and rinse beans in cool water.

2. Combine 1 cup beans with 2 cups water and bring to a boil.

For every cup of beans, use 2 cups of water.

**3.** Simmer on low for 45 minutes – 2 hours.



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