

## **Cranberry Bean and Mixed Herb Salad**

1 ½ pound dried cranberry beans  
1 small onion, chopped coarsely  
2 garlic cloves  
1 bay leaf  
3 thyme sprigs plus 1 tsp chopped thyme leaves  
2 Tbsp. salt  
¼ cup plus 2 Tbsp. extra virgin olive oil  
3 Tbsp. red wine vinegar  
¼ cup finely chopped flat parsley  
1 Tbsp. finely chopped sage  
1 bunch scallions, thinly sliced

Soak beans in water overnight, then drain

In heavy pot, place beans and cover with cold water (2 inches above), and bring to a boil. Skim off foam, then add onion, garlic, bay leaf, and thyme sprigs. Simmer over moderate heat until beans are just tender (about 1 hour).

Add 2 Tbsp. salt to beans and cook for 5 more minutes. Drain the beans, discarding onion, garlic, bay leaf, thyme sprigs.

Stir in olive oil, vinegar, parsley, sage, chopped thyme leaves and sliced scallions.

Salt and pepper to taste