**Marrowfat Beans with Saffron, Porcini and Mint**

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**Serves 4**

***Ingredients:***

▪ 1½ cups Marrowfat beans, soaked in water until plump

▪ 1 tsp salt

▪ 3 fresh tomatoes, peeled and chopped (1½ cups canned)

▪ 2 tbsp extra virgin olive oil+ more to finish the dish

▪ 1 cup chopped yellow onion

▪ ½ cup dried porcini mushrooms, rehydrated, plus strained soaking liquid

▪ 1/8 tsp cayenne

▪ Salt and fresh ground black pepper to taste

▪ Large pinch of saffron threads

▪ Fresh mint, cut into chiffonade for garnish

***Instructions:***

1. When the beans have soaked until plump, pour off soaking liquid and place beans in a heavy saucepan with fresh water to cover. Cook the beans over low heat, covered, until they are beginning to soften. Add the salt and continue to cook until the beans are tender but firm. Set aside. May be made in advance and refrigerated until ready to use.
2. In a large heavy saucepan, sauté the onion in the olive oil until it is transparent.
3. Add the chopped tomato, drained Marrowfat beans (reserve the liquid), and porcini and their soaking liquid. Add the cayenne and black pepper to taste. Cook for about a half an hour, adding the bean cooking liquid if necessary. The dish should be slightly soupy.
4. Taste for salt and adjust, add the saffron threads and cook for an additional 5 minutes. Remove from the heat and finish with a little more extra-virgin olive oil to enrich.

Serve over polenta and garnish with mint. Polenta recipe follows.

**Porcini Polenta with Dry Monterey Jack Cheese**

***Ingredients:***

**▪** 1 cup polenta

▪ 2 tbsp porcini powder \*

▪ 5 cups water

▪ 1 tsp salt

▪ 1 tbsp unsalted butter

▪ ½ cup freshly grated Dry Monterey Jack cheese

***Instructions:***

1. Mix the polenta and porcini powder together. Combine with 1 cup of water and set aside.
2. Bring the remaining 4 cups of water and salt to a boil in a heavy saucepan over medium heat. Pour the polenta-porcini mixture into the boiling water, whisking constantly. Continue to stir the pot until the mixture comes to a boil. Reduce the heat to low and continue to stir frequently for 15 minutes.
3. Add the butter and cheese and stir to combine. Pour into serving dish.

\*To make porcini powder: place dried mushrooms in a blender or food processor and whiz until pulverized.