

Cooking information

Most beans may be cooked as follows:

1. Rinse beans in colander and pick out any stones or shriveled beans that might be mixed in.
2. Soak beans (except adzuki, lentils or split peas) overnight or for eight hours at room temperature. Use six cups of cold water per one pound of beans.
3. Drain soaked beans. Add fresh water to a large pot and bring beans to a boil. Cover the pot, with the lid tilted slightly so the steam can escape. Gently simmer the beans for the time as indicated below.

Quick soak method

Bring beans and water to a boil, boil for two minutes, cover and remove from heat. Allow to stand one hour, drain water and proceed as above.

Pressure cooker method

Follow manufacturer's instructions for your cooker. Do not pressure cook small beans. They clog release valves and quickly overcook. Use two cups water per cup of dried beans.

To enhance the digestibility of beans

- Add a strip of Kombu sea vegetable to pot
- Discard soak water before cooking.
- Add Beano drops to cooked beans.
- Add a little vinegar toward end of cooking.
- Only salt beans at the end of cooking.



ALL ABOUT

Beans

StrongerTogether.coop is a consumer website developed by National Cooperative Grocers Association (NCGA) for our “virtual chain” of over 120 retail food co-ops, operating more than 160 store fronts, nationwide.

StrongerTogether.coop is a place for people to gather on their food journeys. It's a place to find out more about what's in your food, where it comes from, where to find great food, how to prepare it, and a whole lot more. It's also a place to talk with others about food topics you're exploring, are passionate about, and even want to get involved in.

Learn more about co-ops, and find food co-ops all across the U.S. at www.strongertogether.coop. Follow [@strongertogether](https://twitter.com/strongertogether) on Twitter and like us on Facebook; we're at www.facebook.com/coop.strongertogether.



COOKING TIMES & YIELDS					NUTRITIONAL INFORMATION				
Name of legume (one cup dry)	Water needed (cups)	Stovetop time (minutes)	Pressure cooking (minutes)	Approx. yield (cups)	Calories	Carbs	Fat	Fiber	Protein
Adzuki	3 ¼	45	5–10	3	147	28.0	0.0	8.5	8.5
Anazasi	2	60	15–20	2	113	19.9	0.4	5.8	7.5
Black	3	60–90	15	2 ¼	113	20.5	0.5	7.5	7.5
Black-eyed peas	3	60	15–20	2	95	16.5	0.4	7.0	6.4
Fava	2	90	20	2	93.5	17.5	0.5	4.5	6.5
Garbanzo	4	2–3 hrs.	30	2	134	22.5	2.0	6.0	7.5
Great Northern	4	1–2 hrs.	10–15	2 ¾	104	18.5	0.5	6.0	7.5
Kidney	2 ¼	60	20	2 ¼	104	18.5	0.5	5.5	7.5
Lentils, brown	3	30–40	never	2 ¼	115	20	0.5	8.0	9.0
Lentils, red	3	15–20	never	2	135	23.5	0.6	5.8	8.0
Mung	2 ½	45–60	never	2	106	19	0.5	7.5	7.0
Pinto	3	2 hours	15–20	2 ¾	126	23.5	0.5	4.5	7.5
Split Peas	3	45–60	never	2	115	20.5	0.3	8.0	8.0
Soy	3	3 hrs.	30	2	117	7.9	5.1	2.6	9.9

One cup of beans weighs half a pound, and yields 2–3 cups of cooked beans.

Information for one half-cup of cooked beans. Carbohydrates, fat, fiber and protein measured in grams.

www.strongertogether.coop

©2013, National Cooperative Grocers Association (NCGA)
Printed on elemental chlorine-free, 10% post-consumer recycled paper using soy ink.



Beans

can add exciting new tastes and textures to your meals. Historically, beans have been an important part of the world's food supply.

They are regaining popularity as people discover how useful beans are in improving our diets, stretching food budgets and expanding mealtime options.

Beans are an excellent source of protein, carbohydrates, fiber, B vitamins, calcium, iron and other essential minerals. Most are low in fat and high in soluble fiber, which can help lower cholesterol levels. Beans are richer in protein compared to other plant foods.

Adzuki beans (also called adukis) are native to Japan and are one of the most digestible beans. They taste similar to kidney beans, and can be substituted for them in recipes, though they are somewhat more flavorful. Try mixing adzuki beans with quinoa, rice or millet, or season them with tamari, ginger or miso.

Anasazi beans, originally grown by Native Americans, are red and white speckled beans similar in size to pinto beans. They are excellent in Mexican dishes and have a sweet, full flavor.

Black beans, often referred to as “turtle” beans, are especially popular in Mexican, South American and Cuban cuisines. These dark and tasty beans stand up to bold seasonings like chilies and savory herbs. They are a nice change of pace from pinto beans in Southwestern specialties like tostadas and tacos.

Black-eyed peas are more closely related to beans than to peas, but like peas they do not require presoaking. This quick-cooking bean works well added to dishes with strong greens such as spinach, chard or kale. Try them in “Hoppin John,” a traditional recipe from the southern United States, which pairs black-eyed peas with collards, fresh tomatoes and rice.

Fava beans are large brown beans extensively used in Mediterranean cuisine and can be available fresh, dried or canned. Their strong flavor is delicious accompanied by herbed tomato-based sauces. Use fava beans in soups and stews or purée them for a purée or sandwich spread. Fresh fava beans come in pods, and need to be removed before eating or cooking.

Garbanzo beans, also known as chick-peas, are versatile and unique with a mild nutty flavor. The main ingredient in popular Middle Eastern dishes like falafel or hummus, these beans also taste great in salads with fresh herbs and lots of onion and garlic. You can save cooking time by using precooked canned beans.

STORAGE TIPS

Dried beans are best stored in airtight containers, in a cool place away from light. They are best used within a year, and older beans can take a very long time to cook.

Cooked beans freeze well. Cook a bunch at once and freeze them to use for last-minute tasty bean dishes.

Great Northern white beans are the classic soup beans, with a mild flavor and creamy texture. They purée nicely to thicken soups and milk-based chowders, or for an elegant purée.

Kidney beans and the slightly smaller red beans are some of the most popular in the United States. Kidney beans are often used in chili, soups and marinated bean salads.

Lentils are best known for making hearty soups. Two types of lentils are commonly available: small flat red lentils and the larger brown lentils. Both are fast cooking and neither require presoaking. Red lentils are often found in Indian cuisine. Brown lentils work well in salads and as the foundation for vegetarian burgers and loaves. Both can also be found in stews and curries.

Lima beans, sometimes called butter beans, come in large, small and “baby” sizes. Although available dry, this bean is most commonly found canned or frozen. Use lima beans with corn in succotash, or cook them with tomatoes and herbs for a simple side dish.

Mung beans are very popular in Asian and Indian cuisine. Their flavor is complemented by curries, chilies and ginger. Mung beans can be substituted for lentils or peas in many recipes. Precooked mung beans and sprouted mung beans are delicious additions to a vegetable stir-fry.

Pinto beans, the traditional bean of the southwest United States and Mexico, are speckled pink and brown when dry, fading to brown when cooked. They have a fullbodied, earthy flavor and are good in casseroles, rolled into a tortilla, or refried. They are served in any number of spicy Southwestern dishes.

Soybeans, the small round beans native to China, have the most protein of any bean. They are slow to cook, but are incredibly versatile. Soybeans are often processed into other foods, such as soymilk, tofu and tempeh. Edamame, the crunchy green variety of soybean that is served in sushi bars, is sold frozen, either hulled or in the pod. They are a convenient and tasty way to enjoy the benefits of soy.

Split peas become a soft pulp when cooked and are used primarily for soups and stews. Both yellow and green split peas have an affinity with tomatoes, potatoes, and rice. Split peas are delicious in dal, a spicy side dish native to India.

© 2013 National Cooperative Grocers Association (NCGA)

