



Bean stuffed peppers

1. Soak 500g beans in cold water for at least 12 hours.
2. 1 hour before cooking soak some dried red peppers in hot water till they get soft.
3. Drain the beans and put them in a pot with fresh water. When they start to boil change the water again, add 2 finely chopped carrots and 2 whole onions and simmer till soft. At the end add 1-2 teaspoons salt and cook for another 15 minutes.
4. Drain the beans and carrots (discard the onion) and mix them with 2 tablespoons Balkan Spice Mix.
5. In a pan sweat 2 finely chopped onions in some oil for 5-6 minutes. Add the beans and stir for 2-3 minutes.
6. Stuff the peppers with the bean mixture and arrange in an greased baking tray.
7. Drizzle some olive oil on top, add $\frac{1}{2}$ cup of water and bake in a preheated at 180C oven for about 30-40 minutes till golden on top.

Potato and pork bake

1. Cut 1 kg pork into large pieces (5 - 6 cm), season with salt and black pepper and leave it aside.
2. In a deep baking tray place 1.5 kg potatoes and $\frac{1}{2}$ kg carrots, cut in large pieces.
3. To the tray add 1 finely chopped onion and whole peeled garlic cloves (one bulb).
4. Add 400ml tomatoes, 1 to 2 tablespoons Balkan spice mix, salt to taste and mix well.
5. Pour 300ml hot water and evenly distribute the chopped meat.
6. Cover the tray with aluminium foil and bake in a preheated to 200C oven for 2 hours.
7. Remove the aluminium foil and bake for another 30 minutes or till ready.