

Wining and Dining *the Casa di Vino Way*

Lima Beans with Chorizo

A bit of chorizo sausage gives these beans a sassy hit of smoke and spice. Serve them as is (on small plates) or heaped onto slices of garlic-rubbed toast.

Yield: 12 servings

- 3 tablespoons extra-virgin olive oil, divided
- 2 medium carrots, minced
- 1 large red onion, peeled and minced
- 1 1/2 tablespoons minced fresh thyme
- 1/4 teaspoon crushed red pepper
- 3 ounces Spanish-style chorizo, finely diced
- 3 10-ounce packages frozen baby lima beans
- 1 cup dry white wine
- 1/2 cup reduced-sodium chicken broth
- 3 cloves garlic, minced
- 1 tablespoon sherry vinegar
- 1/2 teaspoon kosher salt

Heat 1 tablespoon oil in a large saucepan over medium heat. Add carrots, onion, thyme and crushed red pepper and cook, stirring, until beginning to brown, 6 to 8 minutes. Stir in chorizo and cook, stirring occasionally, until heated through, about 5 minutes more. Add lima beans, wine, broth and garlic and cook for 5 minutes, scraping up any browned bits. Cover and cook over medium-low heat for 20 minutes. Remove from the heat and stir in the remaining 2 tablespoons oil, vinegar and salt. Let stand for at least 10 minutes before serving.

Courtesy of Eating Well magazine

Suggested Wine Pairing: 2005 Quinta do Noval “Cedro”

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)