**Basic Bean Preparation**

Rinse beans thoroughly.

Soak beans in three times their volume of cold water for a minimum of four hours.

After soaking drain water. Add fresh water, roughly double the volume of beans.

Bring water to a simmer and cook beans uncovered until tender approximately 1 1/2 to 2 hours.

Season with salt in the final stages of cooking.

Cool beans in cooking liquid or drain reserve.

1 cup dried beans yields 2 1/4 cups cooked.

Taken from label of **Gourmet Bean Blend** container