

Soups

- [Боб \(От Ячка\)](#)

Боб (От Ячка)

1 cans of meat tomato sauce

1 great northern beans pack

5 red peppers

Some oil

Some water

Papeika

Bean seasoning

Salt

4 Onion

-wash beans w hands

-repeat

-Boil beans in little water for 1 5 minutes when boiling

-cut and dice onion

-Drain

-refill w/ water and remove shells

-remove water enough for boiling

-add onion to pot

-add oil

-add salt

-let simmer for 2-3 hours

-dice peppers

-fry peppers in some oil until golden

-pour 1 bottle of sauce into pan

-let simmer

-add paprika

-pour in some of the beans w water into sauce

-let them get together

-pour beans and water into pan

-add sauce

-get together

-add beans seasoning

-boil for 1 Sish minutes

-let simmer to thicken

-add dill