

### ***String Beans and Chickpeas***

Chickpeas, also called *ceci* or garbanzo beans were a great favorite of the ancient Romans.

#### **Ingredients**

10 oz string beans

7 oz. chickpeas

1 tsp. cumin

2 Tbs. olive oil

1 Tbs. strong red wine

salt

black pepper

#### **Utensils**

measuring spoons

colander

cookpot

serving bowl

This dish is seasoned to taste. In a cookpot soak the chickpeas overnight in water. Then boil them on the stove over medium high heat until they are tender. Drain them in a colander. Boil water in a cookpot on the stove over medium high heat and add the string beans. Cook until the string beans are tender but not mushy. Drain them in a colander. Boil the string beans separately from the chickpeas, as the beans take less time to cook. The dish can be prepared up to this point in advance. Place the beans and chickpeas in a serving bowl, add the rest of the ingredients, and serve. This dish can be served hot or cold. If serving this dish cold it can be made in advance of the meal.