



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Garbanzo Beans

Spicy Fried Garbanzo Beans

Ingredients:

15 oz garbanzo beans(chick peas),drained and patted dry
1 tsp Pimenton Picante (Spanish smoked paprika)
½ tsp garlic powder
vegetable oil
½ tsp salt
dash of cayenne

Directions:

Once you've patted the beans dry, leave them out to dry further on paper towels for another hour or two.

Heat a half inch of vegetable oil in a heavy skillet over medium high heat. In the meantime, combine the Pimenton and garlic powder in a mixing bowl and set aside. Divide the beans into two or three batches. Carefully drop a batch in the hot oil and wait for them to float up. Give them another 30 seconds, stirring with a slotted spoon. (Total frying time is about 2 and a half minutes for each batch) Make sure the oil isn't too hot or they will fry too quickly on the outside and stay soft on the inside. Transfer the fried beans to the Pimenton mixture to evenly coat and sprinkle with a little more salt if needed. Repeat the process for each batch.