



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Red Beans**

Korean Sweet Red Bean Paste

Ingredients:

2 cups dry adzuki beans

6 cups water

1 ½ cups sugar

Directions:

Place the beans and water in a pot. Cook the beans over medium high heat for 1 ½ to 2 hours bringing the heat down once the beans come to a boil to a simmer. Remove from heat and add the sugar. Stir until the sugar dissolves. Allow to cool. Take a submersion blender and blend them until only slightly chunky.

*Traditionally, sweet red bean paste is served over shaved ice and topped with sweetened condensed milk but if you want to use it as a pastry filling, you'll want to add another ¼ - ½ cup more sugar to this recipe.