Number of servings: 4
* 1 recipe will make 20-24 “taste” servings

Ingredients:
- 1 (15 ounces) can of beans (pinto, kidney, garbanzo)
- ¼ small round onion
- ¼ cup bell pepper OR celery OR a mixture of both
- 2 teaspoons lemon juice OR vinegar
- ⅛ teaspoon salt
- ⅛ teaspoon powdered mustard
- Optional: 1-2 tablespoons water
- Crackers or vegetables

Directions:
1. RINSE and DRAIN beans.
2. CHOP onion and bell pepper/celery.
3. In a large bowl, MASH beans until half of them are a paste.
4. ADD lemon juice, salt and mustard to bean paste.
5. ADD onion and pepper/celery.
6. Optional: ADD water if mixture is too dry.
7. MIX gently and COVER bowl. REFRIGERATE until ready to serve.

Variations:
Dry beans may be used. Cook according to package directions.
Serve spread on tortillas, whole wheat crackers, or pita bread.
Use as a dip for vegetables.

Equipment
- Can opener
- Colander
- Knife
- Cutting board
- Measuring spoons
- Measuring cups
- Mixing spoon
- Mixing bowl
- Plates

* Always practice safe food handling techniques. Refer to Food Safety section.