**Barbunya ( fresh borlotti beans )**

1 kg beans in pods or

½ kg podded beans

1 onion

1 tomato

2 green peppers

½ cup olive oil

3 teaspoons salt

½ tbsp sugar

Pod beans and thoroughly cook for about one hour over medium heat covering with water and a few drops of lemon juice, and drain. Add finely chopped onion, peeled and chopped tomato and pepper, salt, sugar and olive oil. Add boiling water to cover beans, cook first on high heat. Lower heat once it starts boiling and keep over heat for about half an hour until vegetables are cooked.