**Whıte Beans**

½ kg chopped meat

1 cup white beans

2 onions

1 tbsp tomato paste

½ tbsp salt

½ tbsp sugar

1 hot chili pepper (optional)

½ cup olive oil

Soak beans overnight, cook for half an hour in pressure cooker and drain.

Stir meat, chopped onions, tomato paste and olive oil over medium heat for fifteen minutes, add beans, salt, sugar and boiling water to cover beans, cook for one to one and a half hours over low heat.

You can also cook beans without meat. Stir onions and tomato paste in olive oil, add beans, salt, sugar and water to cook. Place cooked beans in a stewpan, cover with bacon, bake in 200 degree oven for about twenty minutes to get crispy bacons.