

### **Zenia's beans with fennel**

Soak red beans in boiling water for one hour. Fry half a fennel bulb, cut in slices, in olive oil. Add one big sliced onion and cook a few minutes till soft. Add 1 tsp turmeric, half tsp black pepper, and half tsp curry powder. Stir well. Drain the beans, add and fry for 3 minutes. Pour in one cup of ouzo and stir until the alcohol is gone (you can smell it). Cover the beans with boiling water and simmer, adding more water if needed. It needs 20-30 minutes boiling on low heat, depending how fresh the beans are. Finally, add one tablespoon honey (it makes the beans lighter) and salt to taste. Serve with grated carrot and dill, and extra virgin olive oil.