



Bacon, egg and baked beans

Serves 4;

1	chorizo sausage (diced)
1	red onion (diced)
2	garlic cloves (finely chopped)
1tsp	fresh thyme leaves
40ml	red wine vinegar
80ml	red wine
4tbsp	tomato puree
1 tin	chopped tomatoes
2 tins	cannellini beans
	S&P
4	large eggs
200g	diced feta cheese (optional)

Method;

- Bring a pot of water to a rolling boil and add white malt vinegar (ratio 10:1)
- Add chorizo to a sauce pan and heat gently until the oil starts to caramelise.
- Add a splash of olive oil, garlic, onions and thyme leaves and sweat for 5-7 mins.
- Add vinegar, red wine, tomato puree, chopped tomatoes and season with S&P and cook for another 5-8 mins.
- Add cannellini beans and cook and mix for 5 mins until beans are hot, not too long or beans will turn to mush.
- Crack eggs into the vinegar water gently and poach to your liking.
- Place a slice of brown bread (see web site for Annie's brown bread recipe) on each plate, spoon beans and chorizo mixture on top of bread, dot with feta if using and place a poached egg on top and enjoy.