



h for creamy Turkish white beans.

dill and Aleppo pepper (you can substitute ancho chili powder or crushed red pepper flakes). Finished with the tangy tomatoes and a scoop of yogurt, our Turkish beans were a one-pot wonder—one we'll revisit often.

Turkish Beans with Pickled Tomatoes

*Start to finish: 3 hours
(15 minutes active) | Servings: 6*

THE CREAMY TEXTURE of dried cannellini beans, soaked overnight, were best. Great Northerns worked well, too. Pomegranate molasses added fruity sweetness; find it in the grocery store's international aisle. Garnish the beans with a drizzle of extra-virgin olive oil, more molasses, a spoonful of whole-milk yogurt and pickled tomatoes. The beans can be made up to two days ahead. Reheat over low, adding water as needed.

Don't forget to salt the beans' soaking water. It tenderizes and seasons. We liked a ratio of 2 tablespoons kosher salt to 8 cups water.

—DIANE UNGER

1 pound dried cannellini beans,
soaked overnight and drained
5½ cups water
12- to 16-ounce lamb or beef
shank
1 large yellow onion, chopped
4 tablespoons (½ stick) salted butter
8 garlic cloves, smashed
4 thyme sprigs
2 bay leaves
1 teaspoon paprika
1 teaspoon red pepper flakes
14½-ounce can diced tomatoes,
drained
Kosher salt and ground black pepper
½ cup chopped fresh parsley
2 tablespoons chopped fresh dill
2 tablespoons pomegranate
molasses

▪ **Heat the oven to 325°F** with a rack in the middle position. In a large oven-safe pot or Dutch oven over high, combine the beans, water, meat, onion, butter, garlic, thyme, bay leaves, paprika and red pepper flakes. Bring to a boil, then cover and transfer to the oven. Bake for 1 hour 15 minutes.

▪ **Remove the pot** from the oven. Stir in the tomatoes and 2 teaspoons salt. Return, uncovered, to the oven and bake until the beans are fully tender and creamy and the liquid is slightly thickened, another 1 hour 15 minutes. Transfer to a cooling rack. Remove the shank and set aside. Discard the thyme sprigs and bay leaves. Let the beans sit for 20 minutes.

▪ **When cool**, remove the meat from the bone, discarding fat, gristle and bone. Finely chop the meat and stir into the beans. Stir in the parsley, dill and molasses. Taste and season with salt and pepper.

Pickled Tomatoes

Start to finish: 5 minutes | Makes 1½ cups

3 plum tomatoes (12 ounces),
cored, seeded and diced
3 tablespoons cider vinegar
1 tablespoon chopped fresh dill
1 teaspoon Aleppo pepper
1 teaspoon white sugar
½ teaspoon kosher salt

▪ **In a medium bowl**, stir together all of the ingredients. Refrigerate for at least 1 hour.