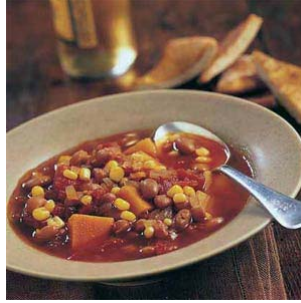


Batar Da'an (Stewed Corn)



Note: In East Timor, this dish is usually cooked over an open fire.

Ingredients

1. 500 grams dried corn kernels
2. Quarter of a pumpkin, cut into small pieces
3. 100 grams red kidney beans
4. Salt, to taste

Method

1. Wash corn and beans. Mix together.
2. Cook for about an hour, or until both corn and beans are tender.
3. Add pumpkin and salt. Cook for about 30 minutes longer or until pumpkin is soft.

Yields: 6 to 8 servings.