

ETHIOPIAN VEGETABLE DISH

Put 3 potatoes, peeled and cut in thick strips, into a bowl of cold water. In a saucepan soften 2 onions, chopped, in $\frac{1}{4}$ cup olive oil until golden. Trim and break into 1" pieces enough French beans to measure 2 cups; add them to the pan with one heaped (or more, if wished) teaspoonful turmeric, and cook the mixture for 10 minutes. Add 2 tomatoes, finely chopped, and cook over moderate heat for 2 mins., stirring. Drain potatoes and add to pan with $\frac{1}{3}$ cup water and 2 garlic cloves, chopped. Bring the liquid to a simmer, and cook, covered, for 15-20 mins, stirring occasionally, until potatoes are tender. Season with s. and p. Serve with rice.