Çayeli dry bean stew with beef (Rize)

Whole recipe

Ingredients

1 kg	White beans 5¾ glass
500 g	Diced beef
200 g	Onion 1¾ pc
400 g	Butter 2 glass
200 g	Tomato paste 1 glass
2 kg	Water 10 glass
15 g	Salt ¾ tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Soak the dry beans for 10 hours and drain.
   10 h
2. Bring the beans to one boil (about 5 minutes), skimming the foam. Discard the cooking liquid and rinse the beans again.
   5 min
3. Boil the cubed beef for 5 minutes and drain.
   5 min
4. Sauté the finely chopped onion, butter and meat in a pot until the onions turn pink.
5. Add the tomato paste and cook over low heat for 10 minutes, stirring constantly.
   10 min
6. Add 2 litres of water and cook for 20 minutes.
   20 min
7. Add the beans to the sauce and bring to one boil (about 5 minutes). Adjust the liquid if needed.
   5 min
8. Add the salt. Bake covered in a 180 °C oven for 45 minutes, then turn off the oven and let it rest covered for another 45 minutes.
   45 min

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 312 (Çayeli Ticaret ve Sanayi Odası)
tatname.com/en/tarif/cayeli-kuru-fasulye-yemegi