



## **Rice and Red Beans / Diri Kole Ak Pwa Rouj**

Servings: 6

### **Ingredients:**

- 1 cup dried kidney beans
- 3 tsp salt, or to taste
- 2 tbsp oil
- 4 garlic cloves, crushed and minced
- ½ onion, finely chopped
- ½ scallion, finely chopped
- ¼ tsp black pepper, or to taste
- 2 cups parboiled rice (do NOT use any type of sticky rice)
- 2 whole cloves
- 1 thyme sprig
- 1 parsley sprig
- 1 green Scotch bonnet pepper (optional, if you want heat)

### **To prepare and cook beans:**

1. Place beans in bowl or pot and cover completely with water. Let stand overnight.
2. Wash beans and drain, reserving liquid.
3. Place beans in a saucepan with 6 cups water.
4. Bring beans and water to a boil.
5. Lower heat and boil on medium-low, uncovered 1 to ½ hours, until fork tender.
6. Drain, reserving liquid.

### **To prepare rice and beans:**

1. Heat oil in pan or pot on medium heat.
2. Stir in garlic, onion, scallion, 2 tsps salt, and black pepper until soft and translucent.
3. Add and stir in the cooked beans and fry for 5 minutes until the beans are crisp.
4. Add 4 cups of the reserved liquid and bring to a boil.
5. Add rice and cloves and boil until the water evaporates.
6. Lower heat, stir rice, and place thyme, parsley and Scotch bonnet (if using) on top of rice.
7. Cover and let cook for 30 minutes.
8. Remove thyme, parsley and Scotch bonnet.
9. Stir before serving.