

JAMAICAN STYLE RED BEANS & RICE

INGREDIENTS

- 3 cups chicken broth
- ½ cup dried red kidney beans
- 1 bunch of green onions
- 1 tbsp. fresh thyme
- 1 whole green habanero pepper
- 2 garlic cloves chopped
- 4 pimento berries
- 2 tbsp. chopped ginger
- 1 cup coconut milk
- 2 cups long grain white rice

DIRECTIONS

1. Bring chicken broth to a boil and add red kidney beans.
2. Season with green onions, thyme, whole pepper, garlic, pimento berries and ginger.
3. Let beans cook until they are soft.
4. Add coconut milk and rice to the pot.
5. Bring to a boil and stir.
6. Cover and boil again.
6. Then reduce to a medium heat.
7. Cook for 30 to 40 minutes.
8. Serve hot. Serves 4 people.

Randy Rose, Pick-Up/Outlet Manager, Farmers Branch

This recipe was selected from our Weir's Country Store 50th Anniversary Cookbook.