



## Red Beans and Rice

*(adapted from Bon Appétit magazine, 2006. as found on epicurious.com)*

*Serves 8*

- 3 slices bacon, chopped
- 1 cup chopped onion
- $\frac{3}{4}$  cup chopped red bell pepper
- 4 garlic cloves, minced
- 3 cups long grain white rice (not instant)
- 3 bay leaves
- 2 tablespoons tomato paste
- 1 tablespoon ground cumin
- 1 tablespoon smoked paprika
- Salt and pepper to taste
- 4 cups water
- One 15 ounce can kidney beans, rinsed and drained
- Chicken stock or additional water, if needed

Saute the bacon in a saucepan over medium high heat until brown. Add the onion, red bell pepper and garlic, and sauté until the onion is translucent. Add the rice and stir about one minute. Add the bay leaves, tomato paste, cumin, paprika, and salt and pepper. Stir well. Add the water and bring to a boil. Reduce heat to medium low; add the beans. Cook until the rice is tender and the liquid is absorbed, about 18 minutes. Check occasionally and stir. Add more water or if preferred, chicken stock, if mixture becomes too dry before fully cooked. Remove from heat and remove the bay leaves. Let stand covered 10 minutes before serving.