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## Rice with Peas (Beans)

*(Jamaica)*

From the Manassas Gourmet Club dinner  
Caribbean Cruise

*No idea why the recipe says peas*

Serves 6

Quantity	Ingredients	Preparation Notes
1/2 lb	Dried Kidney Beans	• Prepare kidney beans according to package directions and cook until almost tender
2 Tbsp	Peanut Oil	• Drain beans and reserve the cooking liquid
1	Med Onion, minced	• Return beans to their cooking pot
1	Scotch Bonnet Chili, seeded and minced	• Heat the oil in a heavy skillet and brown the onion
1 1/2 C	Coconut Milk	• Add the onion and remaining ingredients to the bean pot along with 2 1/2 cups of bean cooking liquid. (If there is not enough, add water to supplement)
1 sprig	Fresh Thyme	
2	Chives, minced	
	Salt & Pepper to taste	• Cover the pot and cook over low heat for 25 minutes or until all water is absorbed and rice is tender.
2 C	White Uncooked Rice	