

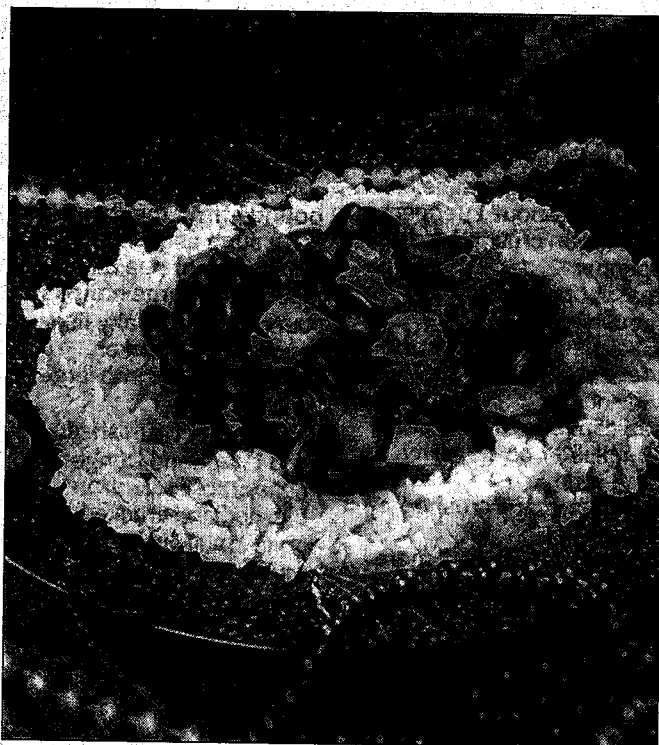
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New Orleans Red Beans and Rice

Serves 4-6 as a side dish

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| <p>6 slices bacon, cut into 1-inch pieces</p> <p>2 onions, cut into wedges</p> <p>1 clove garlic, minced</p> <p>14-ounce can beef broth</p> <p>1 cup brown rice</p> <p>1 teaspoon thyme</p> | <p>1 teaspoon salt</p> <p>½ cup green bell pepper, diced</p> <p>2 15-ounce cans kidney beans, drained</p> <p>Cooked, sliced turkey sausage, optional</p> |
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1. Cook bacon in a 10-inch skillet over medium heat until browned but not crisp, 5 minutes.
2. Remove bacon; drain off all but 2 tablespoons drippings. Add onion and garlic to skillet; cook until onion is tender but not brown, 5 minutes.
3. Add enough water to beef broth to make 2½ cups. Pour into skillet and bring to a boil. Stir in uncooked rice, bacon, thyme and salt. Cover tightly and simmer 15 minutes.
4. Add green peppers, cover, and continue cooking 5 minutes. Remove from heat. Stir in beans. Let stand covered until all liquid is absorbed, about 5 minutes. Serve as a side dish, or add cooked sliced turkey sausage for a main dish.

— Recipe from *Uncle Ben's*, submitted by Linda Brewer

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