

and rice

Slow Cooker Red Beans and Rice

- 1 pound dried kidney beans
- 2 cloves garlic, minced
- 2 bay leaves
- 14.5-ounce can stewed tomatoes
- 4-ounce jar diced pimentos, drained
- 1 large green bell pepper, chopped
- 1 large red bell pepper, chopped
- 1 large onion, chopped
- 1½ cups chopped celery
- 4-ounce can diced green chiles
- ¼ cup snipped fresh parsley
- ¼-½ teaspoon ground cumin
- 1 tablespoon Worcestershire sauce
- ¼-½ teaspoon hot pepper sauce
- 1 teaspoon paprika
- 1 tablespoon vinegar
- 1 pound meaty ham hocks
- 14.5-ounce can chicken broth

Hot, cooked rice for serving

1. Place dried beans in slow cooker and cover with at least 4 inches water. Let soak overnight. Drain well.

2. Add vegetables and seasonings and stir well. Top with ham hocks and add chicken broth. Cook on low for 9-11 hours or on high for 4-5 hours, making sure beans are cooked thoroughly.

3. Remove ham hocks from cooker and let cool slightly. Remove meat from bone and add back to slow cooker. Stir well. Cook on high 30 more minutes.

4. Remove bay leaves and season to taste with salt and pepper. Serve over rice.

— *Donna Neuenschwander*