

From the kitchen of David and Jennifer Deaven

3. Fry (C) in skillet, remove bacon and reserve fat.
2. Mince (B) in food processor.
(add water if needed).
1. Boil (A), then simmer 45-60 minutes, drain 4C of liquid
- F: 2T olive oil
- E: 2C white rice (dry)
- 1/2t cumin, ground
- 1/2t oregano
- 1/2t black pepper
- D: 2t salt
- C: 4 slices bacon
- 3c garlic, peeled
- 2/3 green pepper
- B: 2 onions, quartered
- 9C water
- 1/3 green pepper
- 1 bay leaf
- A: 2C black beans (dry)



Sides/Moros Y Cristianos

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4. Make sofrito by sauteing (B) in reserved bacon fat.
5. Add (D) to sofrito, cook about 1 minute.
6. Combine sofrito, (E), and 4C bean liquid in pot, simmer until rice is cooked firm, about 20 minutes.
7. Stir in (A), simmer another 10 minutes until rice is done.
8. Fluff with (F) and serve garnished with bacon.

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