

Sides/Moros Y Cristianos

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



From the kitchen of David and Jennifer Deaven

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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.

Servings: 8

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