



Jamaican spicy rice and Beans

Ingredients:

2 cloves garlic, smashed
1/2-inch piece ginger, unpeeled, crushed with a mallet or the side of a knife
10 whole allspice berries
5 oz. (3/4 cup) dried red kidney beans, picked over and rinsed
1 can (about 14 oz.) coconut milk
1-1/2 tsp. kosher salt
1 tsp. cracked black peppercorns
2 sprigs fresh thyme
1 scallion, root trimmed
2 cups raw long-grain rice
1 fresh Scotch bonnet Chile or habanero

Procedure:

Tie the garlic, ginger, and allspice berries in a small cheesecloth pouch. In a 3-qt. ovenproof pot, combine the beans, coconut milk, and 3 cups of water. Bring to a boil, reduce to a simmer, and cook until the beans are soft, 1-1/4 to 2 hours. If necessary, add more water during cooking to keep the beans covered.

Heat the oven to 350°F. Add the salt, pepper, thyme, and scallion to the beans. Add the rice and enough water to cover the rice by about 1 inch (about 2 cups). Bring to a boil and add the whole Chile; don't break, crack, or cut the Chile.

Cover and bake until the liquid is absorbed and the rice is tender, about 25 minutes. Remove the Chile, thyme sprigs, scallion, and ginger-garlic pouch before serving.

