

Alexis's Grandmother's Jamaican Rice & Peas

Ingredients

- 1 cup or 180g dried kidney beans
- ½ medium yellow onion, *sliced*
- 1 tablespoon minced garlic, *about 3-4 cloves*
- 2 bay leaves
- 3-4 sprigs thyme, *minced*
- 2 tablespoons salt
- 7 whole allspice seeds
- 3 cups water
- 1 can (13.5oz) unsweetened coconut milk
- 2 cups long-grain white rice
- 1 whole scotch bonnet pepper
- 2 tablespoons unsalted butter

Instructions

1. Soak beans overnight
2. Rinse and drain beans making sure it is free of any objects.
3. Add soaked beans to a large pot together with onions & green onions, minced garlic, bay leaves, thyme, salt, allspice, and then fill pot to with water to cover beans.
4. Cook covered on medium-high heat until beans are tender, about 50-60 minutes or more.
5. Pour in coconut milk, rice, and scotch bonnet pepper.

6. Bring the pot to a boil, reduce to medium-low, and simmer, covered, until liquid is absorbed and rice is tender, about 18 minutes or more. If rice is drying up add about a little bit of water, as needed.
7. Remove pot from the oven add butter.
8. Discard bay leaves. Fluff thoroughly with a fork. Serve.