

## **China Doll™ Red Beans and Rice Recipe**

### Ingredients:

- 1 pound (2 cups) China Doll™ Light Red Kidney Beans, soaked
- 1 tablespoon vegetable oil
- 2 green onions, chopped
- 1/2 cup white or yellow onion, chopped
- 1/4 cup celery leaves, chopped
- 2 garlic cloves, minced
- 5 cups water
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon Alaga hot sauce
- 1 pound ham shank, cut into 3 or 4 pieces
- 3 cups uncooked China Doll™ rice
- 1/2 cup green onions, chopped, for garnish

### Preparation:

1. Drain beans; discard soak water.
2. Place oil in 4-quart pot and heat. Add two green onions, white or yellow onion, celery leaves, and garlic. Sauté until onion is tender but not browned.
3. Add beans, water, salt, pepper, and hot sauce. Stir well.
4. Bury ham shank pieces in beans. Bring beans to a boil; reduce heat. Cover and simmer until beans are tender, 1 to 1-1/2 hours.
5. Cook rice with water and salt according to package directions.
6. Remove ham shank pieces. Cut meat from bones and discard bones. Dice meat and add to beans.
7. Serve beans over hot rice. Top each serving with a generous sprinkling of green onions.