

Cuban Black Beans

I hope you don't have trouble finding these beans. They are worth the effort, I promise. If you serve them over rice with a green salad on the side, you have a complete and interesting meal. I had this dish in Miami one evening, and I have made it often since.

½ pound black beans or turtle beans, Soaked overnight
4 stalks celery, chopped
1 large yellow onion, peeled and chopped
1 pound barn hocks, cut into 2-inch pieces
1 teaspoon crushed red pepper flakes
2 bay leaves
¼ cup parsley, chopped
Tabasco to taste
salt and pepper to taste

Drain the water from the beans, and place all the ingredients in a cooking pot with a *tight-fitting* lid. Barely cover with fresh water, and simmer for 1 hour, or until tender. Remember that you should not add salt to this dish until it is ready to serve because the ham hocks add salt to the dish.

Serve over cooked long-grain white rice.

SERVES 4.