

Good!

CUBAN BLACK BEANS
WITH HAM

- 1 12-ounce package dried black beans
- 1 tablespoon olive or canola oil
- 1/2 pound lean ham, cubed
- 1 onion, chopped
- 1 rib celery, chopped
- 1 green pepper, seeded and chopped
- 1 jalapeno pepper, seeded and chopped
- 3 cloves garlic, minced
- 3/4 cup chopped fresh parsley, divided use
- 3/4 cup chopped green onion, divided
- 1 teaspoon cumin
- 1 teaspoon salt

Rinse beans and soak in cold water overnight. Drain.

Heat oil in a large kettle. Saute ham cubes with onion, celery, peppers and garlic. Add beans and water to cover. Add 1/4 cup each of the parsley and green onion. Add cumin. Simmer over medium heat for ~~1 1/2~~ 3 hours, or until beans are tender and sauce thickens. Add water as necessary. Stir in salt near the end of cooking time.

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add a few dashes of bottled hot sauce if desired.

Add remaining parsley and green onion just before serving. Serve over rice.

Yield: 4 to 6 servings

SR gave me this recipe which he, obviously, enjoyed. I have not tried it. However, since you like black beans, I thought you might be interested.