



# Cuban Black Beans and Rice

*Serves 8*

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From *"The Latin Road Home"* by Jose Garces, Lake Isle Press, 2012

## INGREDIENTS

**2 Tbsp extra virgin olive oil**  
**1 large Spanish onion, diced**  
**2 green bell peppers, diced**  
**2 Tbsp minced garlic (4 to 6 cloves)**  
**2 serrano chiles, seeds and ribs removed, finely diced**  
**10 plum tomatoes, diced**  
**4 tsp whole cumin seeds, toasted and ground**  
**6 sprigs thyme**  
**2 fresh bay leaves**  
**2 cups long-grain white rice**  
**2 (15-oz) cans black beans (preferably organic), drained and rinsed**  
**1 qt chicken stock**  
**1/4 cup cider vinegar**  
**1 Tbsp kosher salt**  
**1/4 tsp freshly ground black pepper**

## PREPARATION

Heat the oil in a large, heavy-bottomed saucepan over medium heat. Add the onion, bell peppers, garlic, and chiles and cook until translucent, about 10 minutes.

Stir in the tomatoes, cumin, thyme, and bay leaves and cook until fragrant, about 3 minutes.

Add the rice, beans, stock, vinegar, and salt and pepper. Bring to a boil over high heat, then lower the heat to a simmer and cook, covered, until the rice is tender, about 20 minutes.

Allow the beans and rice to rest uncovered for 2 to 3 minutes before serving.