

Red Beans and Rice from Irma Thomas

- 1 lb. of Camilla red beans
- 1/2 cup each of onions, celery, bell pepper, parsley
- 4 large cloves of garlic, chopped
- 3 smoked ham hocks - pickled riblets if available - 1 1/2 lbs.
- 3 cups brown Texmati rice

Directions: Wash beans. In a 5-quart pot or larger add all of the above, add water to cover plus enough to make sure when it comes to a boil it won't boil dry before beans are done. You do not want bean soup. But you want a nice creamy consistency when beans are fully cooked, about 3-4 hours. If you like a sweet taste you may add 2 tablespoons of sugar. Cook rice to your own taste. Serves 6-8