



Pedro's favorite **Gallo Pinto**

Ingredients:

- 1 cup gallo pinto beans or small red kidney beans
- 1 bay leaf
- 1 small onion chopped
- 2 large cloves of garlic
- 2 tsp salt
- 1 ½ cups white rice
- 4 tbsp oil
- 1 large onion, thinly sliced
- Salt and black pepper to taste

Instructions:

1. Soak the beans overnight in water. The next day, drain the beans and place in a large pot with 2 quarts water.
2. Add the chopped onion, bay leaf and garlic to the beans. Gradually bring to a boil, reduce the heat, and gently simmer for 40 or until the beans are tender, add salt the last 10 minutes. Refresh the beans under cold water and drain.
3. Bring 3 cups of water and 1 tsp salt to a boil in a saucepan. Add the rice, cover the pan, and gently simmer for 20 minutes or until the grains are tender. Uncover the pan and let cool.
4. Heat the oil in a large saute pan
Add the sliced onions and fry over medium heat for a few minutes. Remove the onions with a slotted spoon.
5. Add the beans and rice and cook over medium heat for 6 to 8 minutes, or until the rice is lightly browned and the mixture is aromatic. Serve hot. Makes 6 servings.