



Pigeon Peas and Rice

2 Tbsp. Oil

½ cup diced smoked meat turkey or ham (you can also use Chorizo-Spanish Sausage)

1 can of 16 oz. Grandules (Green Pigeon Peas or 1 14oz. bag, frozen)

½ cup can diced tomatoes drained

½ cup tomato sauce

2 cups short grain rice

4 to 4 ½ cups water

1 tsp. thyme

Basic Recaito:

1 small onion diced

1 Italian frying pepper seeded and diced

2 garlic cloves diced

1 Tbsp. chopped cilantro

2 sweet chili peppers

Preparation:

Heat Oil in large pot. Add smoked meat and fry lightly. Add recaito and thyme, cook until soft and fragrant. Add tomato sauce and diced tomatoes. Mix well; add rice, peas, and water, stir. Bring to a boil cover and reduce heat. Cook 35 to 40 minutes. Stir occasionally to prevent sticking. Season with salt and pepper cook until water is absorbed.