

# RV GODDESS: Black Beans & Rice

Delicious. Nutritious. Easy. Serve the beans over basmati or long-grained rice. The beans are just a little spicy. Of course, you can cook the beans in a pot on the stove if you don't have a slow cooker.

1 pound dried black beans  
1 quart vegetable or chicken stock  
1 tub (16 ounce) spicy salsa from the deli  
Salt to taste  
Steamed Rice

## SUGGESTED TOPPINGS:

Chopped fresh cilantro  
Lime wedges  
Tabasco or your favorite hot sauce  
Chopped jalapenos  
Chopped onion  
Grated cheese

Soak beans overnight. Rinse and drain. Place in slow cooker with one quart of stock. Cook on high for 4-6 hours, or on low all day, until beans are tender, but not mushy. About 30 minutes before serving, stir in the salsa and salt to taste. Serve over hot rice. Top with cilantro, limes, hot sauce, chilies, and onion if desired.

Serves 8, with rice.