

Red Beans and Rice In A Quart Mason Jar:

An Excellent Gift for the Holidays or Any Occasion

2 c. white rice
2 c. dried beans (any variety)
1 T dried onions
1 beef bouillon cube (optional)
1 bay leaf
1 tsp. garlic powder
1 tsp. salt
1/2 tsp. dried cilantro
1/2 tsp. dried thyme
1/2 tsp. dried basil
1/4 tsp. black pepper
1/4 tsp. cayenne pepper

1. Put the rice in a plastic baggie. It is easier to put the empty baggie inside the quart-size mason jar and then pour the rice into it. A wide-mouth jar is better, but the regular will work fine. Get most of the air out of the baggie and close it with a twist-tie. Cut off the excess plastic. Pour the beans into the jar right on top of the rice bag. They do not need to be in a baggie.
2. Put all the spices in a sandwich size fold-top baggie. Get most of the air out and close with a twist-tie. Cut off the excess plastic bag. Put on top of the beans in the jar. Close the jar.
3. Use a ribbon or twine to attach the cooking instructions to the jar.