



CHARLESTON
PARKS
CONSERVANCY™

Charleston Parks Conservancy Charleston, South Carolina

Mission: To inspire the people of Charleston to connect with their parks and together create stunning public spaces and a strong community.

Volunteers:

- Called the Park Angels
- In 2019, 600 volunteers donated almost 8000 volunteer hours
- Active in 20+ Parks within the City of Charleston
- Ornamental gardening / creating free “botanical gardens” in public parks, Organic community gardens and community events



The Park Angels volunteering at our “Garden in the Parks” Program

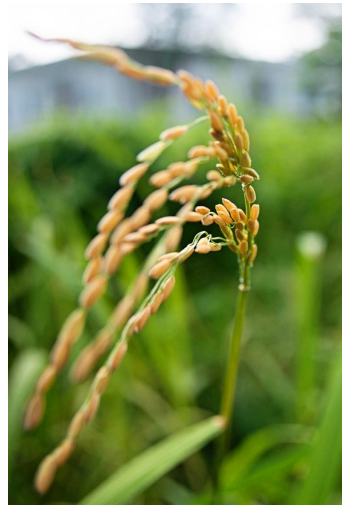
A Recipe from Charleston, SC

Charleston Red Rice

From Volunteer at the Charleston Parks Conservancy, English Draws

(inspired from Charleston Receipts Repeats)

- 4 strips bacon cubed
- 1/2 lb andouille sausage cubed or half rounds (or kielbasa)
- 1 onion chopped
- 1 bell pepper chopped
- 8 oz tomato sauce
- 1 can Rotel
- 1 1/2 cup raw rice
- 3-4 splashes of Worcestershire sauce
- 1/4 tsp pepper
- 1/2 tsp salt



Carolina Gold Rice grown in our community garden

Saute bacon, andouille sausage, onion, and bell pepper until onion is translucent. Combine rice, tomato sauce, and Rotel in a rice steamer. Add saute mixture, Worcestershire sauce, salt and pepper and mix well. Bring steamer to a full boil then reduce heat and steam for 45 - 60 minutes until rice is red and thoroughly cooked. Stir occasionally with a fork.