



Red Beans and Rice

Ingredients

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| 1 lb dry red kidney beans | 3 Tbsp dried parsley flakes |
| 3 bay leaves | 2 tsp Tony Chachere Creole seasoning
plus more to taste |
| 8-10 cups water | 2 tsp Tony Chachere Bold Creole
seasoning, plus more to taste |
| 1 lb Andouille sausage, sliced | 1 bunch green onions, diced |
| 3 cups cubed ham | Several dashes hot sauce, each bowl |
| 3 celery stalks, diced | 8 cups cooked rice |
| 1 large yellow onion, chopped | |
| 1 green bell pepper, chopped | |
| 4 cloves garlic, minced | |

Directions

In an extra-large stockpot, add red kidney beans. Fill water to top then cover with foil. Let beans soak at least 12 hours or more (overnight/about 14 hours).

Drain water from beans. In a large stockpot, combine beans, bay leaves, and 8-10 cups water. Bring to boil; 30 minutes. Stir occasionally.

In a separate saucepan, add diced andouille sausage, celery, green pepper, and diced onions. Brown over medium heat, stirring occasionally, about 4 minutes. Add in garlic and ham. Cook 2 minutes. Add mixture to red beans pot.

Reduce heat to medium-low and simmer, uncovered, about 2 hours, stirring occasionally. Beans should thicken in the pot.

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Source: Swanky Recipes (electronic resource)



Red Beans and Rice, cont.

Directions, continued


With 30 minutes remaining, add in Creole seasonings and dried parsley. Add more or less, according to taste preference. Continue to cook until the beans are tender and creamy. (TIP: the texture should not be soupy or watery. If it is, simply keep cooking until the mixture is very thick and almost paste-like).

Remove from the heat. Remove bay leaves.

Serve with cooked rice. Spoon beans into a dish. Add chopped green onions. Add several dashes of hot sauce.

Serve with rice in the same bowl.

Servings: 10



Source: Swanky Recipes (electronic resource)