

Red Beans & Rice

Serves 6

Best made ahead

Ingredients:

- 1 lb Red Beans
- 2 Quarts Water
- 1 Ham Bone
- 2 lbs Smoked Sausage, cut into ½" pieces
- 3 cloves Garlic, minced
- 1½ cups chopped yellow Onions
- ¾ cup chopped Green Onions
- 1½ cups chopped celery
- 2/3 cup chopped green Bell Pepper
- 1 Bay Leaf
- 1 tsp Worcestershire sauce
- ¼ tsp Tabasco
- 1 tbs minced fresh Parsley
- 1½ tsp Salt
- 3 cups steamed Rice

Directions:

Rinse and drain beans.
In a large pot with a lid, place beans and cover with water.
Add ham bone and bring to a boil.
Reduce heat and simmer 40 minutes.
Add sausage, cover and cook, 1 hour, stirring occasionally.
Add garlic, onions, celery, green pepper and bay leaf.
Continue cooking, covered, 1½ hours or until beans are soft.
Add Worcestershire sauce, Tabasco, parsley and salt.
Simmer 5 minutes.
Remove bay leaf; serve over rice.