



# RED BEANS & RICE



Prep time: 15 minutes | Soak time: Overnight | Cook time: 3 hours | Servings: 10

## INGREDIENTS

- 1 lb dried red kidney beans
- 2 T bacon drippings or butter
- ½ lb andouille sausage, cut into 1-inch-thick slices
- ½ lb smoked beef sausage, cut into ½-inch-thick slices
- 2 med yellow onions, diced
- 2 T garlic clove, crushed
- 1 T Creole seasoning
- 1 tsp black pepper
- Pinch red pepper
- 2 C low-sodium chicken broth or vegetable stock
- 6 C water
- 1 ham shank
- 6 oz tasso ham
- 1 T fresh thyme leaves, or 1 tsp dried thyme
- 2 bay leaves
- 1 small yellow onion, finely diced
- 1 medium green bell pepper, finely diced
- 1 stalk celery, finely diced
- 3 C cooked white rice, hot
- 1 bunch green onions, chopped
- Crystal Hot Sauce to taste

# DIRECTIONS

1. Rinse and sort beans. Place in a large bowl, cover with water to 2 inches above level of beans; let soak overnight.
2. The next day, cook bacon drippings and sausages in a stockpot over medium heat until lightly browned.
3. Add onions, garlic, Creole seasoning, and black and red pepper; stir to combine.
4. Cook until onions are translucent, 4-5 minutes.
5. Add chicken broth, water, ham shank, tasso, thyme and bay leaves; bring to a boil.
6. Drain soaked beans; add to stockpot. Boil 5 minutes, reduce heat to low; simmer 2-3 hours or until soft.
7. Remove ½ C of beans from pot and mash into a purée; return to pot, stirring to combine.
8. Remove ham shank, shred meat, discard bone and return meat to stockpot.
9. Remove and shred tasso; reserve; discard bay leaves.
10. Stir remaining onions, pepper and celery into rice.
11. **Plating**  
Serve about 1 C beans with ¼ C rice, garnishing with shredded tasso and green onions; offer hot sauce to taste.