



basic red beans and rice

 Total time: 95 minutes

DIRECTIONS:

Soak one pound of red beans in water in a large bowl overnight.

Start cooking by finely chopping all vegetables, discarding root portion of celery. Set aside on cutting board. Mince garlic by smashing it under the flat side of a large knife. Set aside as well.

Cook the bacon in the bottom of a large Dutch oven. Remove the cooked bacon and leave the grease. Reduce heat to medium-high, then to the bacon grease add all chopped vegetables, along with all of the spices (oregano, paprika, garlic powder, onion powder, cayenne and black pepper) and cook down.

When the vegetables are well sauteed, drain the water from the soaking red beans and add them to the pot. Immediately add 6 cups of water. Stir the pot and raise the temperature to a boil. Once boiling, turn heat to simmer and place the lid on the pot.

Allow to simmer for one hour, stirring every 8-10 minutes. After one hour, the beans should be soft. Using the back of a wooden spoon (any spoon will work) smash most of the beans against the side of the pot. When finished, stir and place the lid back on the pot and simmer 30 more minutes.

Split Andouille links in half and cook in separate skillet until well-browned.

Cook the rice by boiling the remaining 3 cups of water, then adding 1 1/2 cups of rice. When rice is added, turn heat to LOW and cover.

Do not disturb for at least 20 minutes. After 20 - 30 minutes, the rice and the beans and sausage should be ready to serve.

Serve the rice in a bowl then ladle the beans over the top. Add sausage, grease and all to bowl or plate.

Drizzle green onions over everything to taste.

Ingredients:

- 1 lb. dry red beans
- 1/2 lb bacon
- 2 Tbsp cooking oil
- 14 oz. Andouille sausage
- 1 yellow onion
- 1 green bell pepper
- 3 ribs celery
- 4 cloves garlic
- 2 tsp smoked paprika
- 1 tsp dried oregano
- 1 tsp dried thyme
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp cayenne pepper
- 1/4 tsp black pepper
- 2 bay leaves
- 9 cups water
- 1 Tbsp salt
- 1.5 cups long grain white
- 3 green onions (optional)



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