

# RED BEANS AND RICE

## Ingredients

1 lb dry kidney beans	1 Tbsp dried parsley
1/4 cup olive oil	1 tsp dried thyme
1 large onion, finely chopped	1 tsp Cajun seasoning
1 green pepper, finely chopped	1/2 tsp cayenne pepper
2 stalks celery, finely chopped	1/4 tsp dried sage
2 Tbsp minced garlic	1 lb andouille sausage, sliced
6 cups water	4 cups water
2 bay leaves	2 cups long grain rice

## Directions

1. Rinse beans, soak in large pot over night.
2. Heat oil in skillet, over medium heat; cook onion, green pepper, celery, and garlic for 3 to 4 minutes.
3. Drain and rinse beans; transfer to large pot with 6 cups water. Stir in cooked vegetables, seasonings, and bay leaves.
4. Bring to a boil and reduce heat to simmer. Simmer for 2 and 1/2 hours.
5. Stir in sausage, simmer 30 minutes.
6. Cook rice as package direction.

\*You can serve beans over rice or add rice to pot with beans

\*\*Serve with cornbread