

Red Beans My Way

A New Orleans staple... no Mardi Gras party is complete without them. – Recipe by: Anne Pickett



Ingredients:

- 2 lbs. Red Beans
- 2 lbs. Andouille or other Smoked Sausage cut in slices (you can also use tasso, a smoked ham)
- 2 Medium Onions cut in fine dice
- 2 Bell Pepper cut in fine dice
- 6 Ribs of Celery cut in fine dice
- 3 Cloves of Garlic finely minced
- 8 cups Chicken Stock or Water
- 2 tsp. Dried Thyme
- 3-4 Bay Leaves
- Salt and Pepper to taste
- Steamed White or Brown Rice
- Thinly sliced Green Onion



Red Beans My Way - Directions

Directions:

1. Soak the red beans overnight.
2. In a large pot, brown the sausage or smoked ham. Add the onion and cook until translucent. Add the celery and bell pepper and cook until softened. Add the garlic.
3. Drain the red beans and add to the pot. Pour in stock and scrape the bottom of the pot to loosen any of the tasty brown bits. Add the thyme and bay leaf, and bring to a boil.
4. Reduce to a simmer and cook until the beans are tender about 2-3 hours. Yes, this dish can be made in a slow cooker, but I love doing it the long way.
5. To make the beans creamy, you can either process a cup of the cooked beans in a blender or food processor or you can go old school and smash some of the beans on the side of the pot with the back of a spoon.

To serve, ladle a generous serving of red beans into a bowl. Top with a scoop of rice and some sliced green onion. Have creole seasoning and hot sauce on hand for those who like it.