

Hwy.1 Red Beans & Rice

WHAT YOU WILL NEED

- 1 pound dried red kidney beans
- 1 yellow or white onion, chopped
- 3 green onions, chopped
- 1 celery stalk, chopped
- 1 green bell pepper, seeded and chopped
- 3 cloves of garlic, chopped
- 1 pound Rouses smoked green onion sausage, cut into half-inch rounds
- ½ pound ham seasoning or Rouses tasso, cut into small pieces
- 2 sprigs fresh rosemary (or 1 teaspoon dried)
- 1 small bunch fresh parsley, chopped (or 1 tablespoon dried)
- 3 bay leaves
- Rouses salt and black pepper, to taste
- Crystal Hot Sauce
- 3 cups cooked white rice

HOW TO PREPARE

Soak the beans overnight, drain, and transfer to a heavy soup pot or Dutch oven. Add 6 cups of fresh water. Bring beans to a boil over medium heat, reduce to a simmer, and let cook for 20 minutes. Add vegetables, meat and herbs. Cook until beans are creamy and beginning to fall apart, at least 2 hours. Season with salt, pepper, and Crystal Hot Sauce.

Serve over white rice.

