

Red Beans & Rice

Serves 8

Recipe shared by JoAnn Kellogg

INGREDIENTS

1 ham bone
11 ½ cups water
2 teaspoons garlic salt
¼ teaspoon Tabasco
1 teaspoon Worcestershire sauce
1 pound red beans, washed
1 cup chopped celery
1 cup chopped onion
3 tablespoons oil
½ pound ham, cubed
¼ pound hot sausage, sliced
½ pound smoked sausage, sliced
2 bay leaves
Salt to taste
Pepper to taste, coarsely ground
¼ cup parsley
2 cups cooked rice

DIRECTIONS

- In a large pot or Dutch oven place ham bone, water, garlic salt, Tabasco, Worcestershire, and beans. Cook, uncovered over low flame.
- Sauté celery, onions, and garlic in oil until transparent.
- In another pot sauté ham and sausage. Drain.
- Add cooked meats and seasoning to beans. Add bay leaves, salt, pepper. Continue to cook over low flame until beans are soft and creamy, approximately 2 ½ hours. Remove bay leaves and add parsley before serving. For additional thickness, cook longer.
- Serve hot over rice.