



## Red Beans and Rice

### INGREDIENTS

1 lb. Dry Red Kidney beans – soaked in water overnight – then water drained.

½ lb. Bacon – cut into small chunks.

½ lb. ham – finely chopped.

1 lb. Andouille sausage – cut into small chunks.

1 stalk green onion – chopped.

1 medium green bell pepper – chopped.

1 medium yellow onion - chopped.

3 stalks celery – chopped.

1 – 2 tbsp lard

4 cups chicken stock.

1 – 2 tsp Cayenne pepper

2 – 3 tsp salt/pepper/garlic mixture (I like Kinder's "The Blend")

1 tbsp Creole seasoning

1 tsp thyme leaves

1 tbsp minced garlic

### METHOD

Prepare white rice – set aside.

Heat a large stock pot to medium high.



Add bacon to pan and allow it to render out fat.

Add Onion, bell pepper, and celery and allow to cook to translucent.

Stir often and add 1 tbsp Creole seasoning.

Add minced garlic. Add 1 – 2 tsp salt/pepper/garlic mixture.

Add thyme, and 1 tsp cayenne pepper. Mix all together.

Add 3 – 4 oz water and allow to reduce for about 5 minutes.

Add lard. Mix in and allow lard to liquify.

Cook for about 3 to 5 minutes.

Add green onion and ham. Mix together.

Add andouille. Mix together and allow to cook for about 3 to 5 minutes on medium heat.

Add beans. Add chicken stock. Stir together. Raise heat and allow to come to boil.

Boil for about 3 to 5 minutes. Reduce heat to low. Allow to simmer for about 2 hours. Stir occasionally.

Serve over rice. Enjoy!