

Red Beans and Rice

Serves 8-10



Ingredients

2 pounds dried red beans, rinsed and sorted over
3-4 Strips Salt Pork
1 Large chopped Sweet Onion (Medium dice)
6 Stalks Chopped Celery (Medium dice)
3/4 cup chopped Green Bell pepper (Medium dice)
Pinch cayenne
5-6 bay leaves
1 Tablespoon Tony Chachere's Seasoning
4-5 tablespoons chopped fresh parsley
2 teaspoons dried thyme
1 pound smoked ham hocks diced into 1/2 inch cubes
4-5 tablespoons Louisiana Hot Sauce
6 Cloves garlic
1 Large Can Chicken Broth and 2 Large Cans Water (Total 3 Large Cans liquid)
Cooked white rice

Place the Beans in a large bowl or pot and cover with Water by 2 inches. Let soak for 8 hours or overnight. Drain and set aside.

Put Beans in pot with Chicken Broth and enough Water to cover beans by about one inch. Bring to a boil. Add Cayenne, Tony Chachere's, Thyme and Louisiana Hot Sauce. Stir. Reduce the heat to medium-low and simmer, covered, stirring occasionally, until the Beans are tender and starting to thicken, about 2 hours. (You may need to add more water. If so, add HOT Water 1/4 cup at a time.). At the end of 2 hours, remove about 1/2 cup of Beans from pot, and using an immersion blender, create a paste. Return paste to pot to thicken beans.

While Beans are cooking, cook Salt Pork to release grease and to crisp. You should get about 3-4 tablespoons of Bacon Grease from this. Add the Onions, Celery and Bell Peppers to the Grease in the pan. Stir until the vegetables are soft, about 4 minutes. Remove from heat and set aside in a large bowl.

To the pan that held the Onions, Celery and Bell Peppers, add the Ham Hocks and brown. When brown, add these to the Beans, along with the Garlic, Parsley, and Bay Leaves, and bring to a boil. Cook for an additional 15-20 minutes until Beans are creamy. Remove Bay Leaves. Serve over Rice accompanied by grilled Andouille Sausage.