<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

<meta name="viewport" content="width=device-width, initial-scale=1.0">

<title>Red Beans and Rice Recipe</title>

<style>

body {

font-family: Arial, sans-serif;

margin: 0;

padding: 0;

background-color: #f8f8f8;

color: #333;

}

header {

background-color: #a52a2a;

color: white;

text-align: center;

padding: 20px;

font-size: 24px;

}

nav {

text-align: center;

background-color: #800000;

padding: 10px;

}

nav a {

color: white;

text-decoration: none;

margin: 0 15px;

font-size: 18px;

}

.container {

width: 80%;

margin: auto;

padding: 20px;

background-color: white;

box-shadow: 0 0 10px rgba(0, 0, 0, 0.1);

border-radius: 8px;

}

h2 {

color: #a52a2a;

}

img {

width: 100%;

border-radius: 8px;

margin-top: 10px;

}

.footer {

text-align: center;

padding: 10px;

background-color: #a52a2a;

color: white;

margin-top: 20px;

}

</style>

</head>

<body>

<header>

Red Beans and Rice Recipe

</header>

<nav>

<a href="#ingredients">Ingredients</a>

<a href="#instructions">Instructions</a>

<a href="#tips">Tips</a>

</nav>

<div class="container">

<h2 id="ingredients">Ingredients</h2>

<ul>

<li>1 lb red beans</li>

<li>1 onion, chopped</li>

<li>1 bell pepper, chopped</li>

<li>3 cloves garlic, minced</li>

<li>1 lb smoked sausage, sliced</li>

<li>6 cups water</li>

<li>2 bay leaves</li>

<li>Salt and pepper to taste</li>

<li>Cooked white rice</li>

</ul>

<h2 id="instructions">Instructions</h2>

<ol>

<li>Soak the beans overnight in water.</li>

<img src="step1.jpg" alt="Soaking red beans overnight">

<li>In a large pot, sauté onion, bell pepper, and garlic.</li>

<img src="step2.jpg" alt="Sautéing onion, bell pepper, and garlic in a pot">

<li>Add the sliced sausage and cook for a few minutes.</li>

<img src="step3.jpg" alt="Adding sausage to the pot">

<li>Drain and rinse the soaked beans, then add them to the pot.</li>

<img src="step4.jpg" alt="Adding red beans to the pot">

<li>Pour in water, add bay leaves, salt, and pepper.</li>

<img src="step5.jpg" alt="Adding water and bay leaves to the pot">

<li>Simmer for about 2 hours, stirring occasionally.</li>

<img src="step6.jpg" alt="Simmering beans on the stove">

<li>Serve over cooked white rice and enjoy!</li>

<img src="step7.jpg" alt="Final dish of red beans and rice">

</ol>

<h2 id="tips">Tips</h2>

<p>For extra flavor, consider adding a smoked ham hock or Andouille sausage.</p>

</div>

<div class="footer">

&copy; 2025 Red Beans and Rice Recipe

</div>

</body>

</html>