

**RED BEANS**

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| <b>1 pound dried kidney beans</b>                  | <b>1 teaspoon salt</b>                 |
| <b>1 ham bone or left over ham</b>                 | <b>½ teaspoon hot pepper sauce</b>     |
| <b>6 cups water</b>                                | <b>1 teaspoon Worcestershire sauce</b> |
| <b>2 pounds link sausage, cut in 1-inch pieces</b> | <b>1 teaspoon onion powder</b>         |
|  | <b>1 bay leaf</b>                      |
|  | <b>3 cups cooked rice</b>              |

Soak beans overnight. Drain. In a large Dutch oven or kettle, add all ingredients (except rice) and bring to a boil, stirring frequently to prevent sticking. Reduce heat to low and cook slowly for several hours,\* stirring occasionally. If necessary, add water if beans are not tender. If you prefer a thick gravy, mash a few beans and cook longer. \* Serve over rice. Serves 6.

\*Your personal taste will determine exactly how long the beans should cook.

Mrs. Thomas E. Robinson