Red Beans and Rice (Grandpa Maurice’s recipe)

Ingredients:

2 lb small red beans

2 onions, chopped

2 garlic cloves, minced

1 bunch of fresh parsley, chopped

½ C green onion, chopped

2 lb smoked sausage

Tabasco sauce, salt and pepper to taste

3 C white rice (uncooked)

Instructions:

1. Soak red beans overnight
2. In the morning, drain water, rinse, put beans in large soup kettle and cover with new water, about 1 inch over the beans
3. Bring beans to a boil and then add onions and garlic and simmer for an hour on low heat
4. Add parsley, green onion, tabasco and spices to taste
5. Add sausage and simmer another 1-2 hours
6. Take out 1 cup of beans and mash well, then return to the pan and stir in
7. Cook the rice according to package instructions, and then serve the beans over freshly cooked rice