

Spicy Cajun Red Beans & Rice

(2.5-3 hours)

INGREDIENTS

2 lbs dry kidney beans

2 (12 oz) packages smoked sausage, sliced lengthwise and in bite-sized pieces

20 cups (5 quarts) chicken stock

1/2 stick of butter

5 cups chopped vegetable base (onions, celery, green bell peppers)

Fresh peppers to taste (1 habanero/4-6 jalapenos etc.)

1 bulb garlic, minced

2 bay leaves

- **Cajun seasoning:**

- 2 tsp paprika
- 1 Tbsp dried oregano
- 1/2 Tbsp dried thyme
- 1 tsp black pepper (or more to taste)
- 1/2 tsp rubbed sage

- Salt or cajun seasoning salt to taste

- Hot cooked rice

- Green onions

STEPS

1. Rinse and sort beans.
2. Drizzle a small amount of olive oil in a large heavy pot, then brown sausage on med-high for 5 minutes. Remove sausage, leaving oil in pot. Set aside until Step 7.
3. Add chopped vegetables, garlic, peppers, along with 1/2 stick butter, and continue to cook until onions turn soft and clear.
4. Add beans, chicken stock, bay leaves, and **cajun seasoning**.
5. Bring to rolling boil for 30 minutes, stirring occasionally.
6. Reduce heat, simmer for 2-2.5 hours, stirring occasionally, until desired thickness is achieved.
7. Add sausage back in for the last 15 minutes. Test and season to taste with cajun seasoning salt or standard salt.
8. Serve over hot cooked rice with chopped green onions.