



Andouille, Red Beans, and Rice

A Spicy, Easy To Fix, Authentic Cajun Recipe!

Ingredients

6 cans red kidney beans
2 pounds Pork & Greens Andouille sausage
1 ham hock or ham bone (optional)
1 cup chopped onion
1 clove garlic minced
1 teaspoon dried thyme
1 teaspoon freshly ground pepper
1/2 teaspoon sage
1/8 teaspoon cayenne pepper (optional)
salt to taste
freshly cooked white rice

Preparation

Place beans, onion, garlic, thyme, pepper, sage, and cayenne pepper (if you like extra spicy, if not leave the cayenne pepper out) in crock pot, stir thoroughly and put on low setting. Cook Andouille sausage in skillet until well done. Put sausage in crock pot, stir and cover. Cook 4+ hours, longer is better. Serve over hot rice. Serves six.