

Red Beans and Rice

Ingredients:

1 (1 lb.) pkg. dried red beans
1 lb. pork sausage
2 to 4 oz. smoked sausage, sliced
2 (10 oz.) cans diced tomatoes with green chilies
2 tsp. salt
2 tsp. chili powder
2 tsp. garlic powder
2 tsp. black pepper
1 tsp. red pepper (optional)
1 tsp. cayenne pepper (optional)
4 c. water
2 to 4 cups cooked rice

Directions:

Stovetop method: Soak the dried beans according to the package instructions. In a large stock pot or Dutch oven, cook the pork sausage until it is no longer pink. Add the sliced smoked sausage and cook until it is slightly browned. Add the beans, diced tomatoes, spices, and water. Bring to a boil. Once the bean mixture boils, cover, and turn the heat to low. Simmer for 2 hours. Serve over rice.

Crockpot method: Soak the dried beans according to the package instructions. Using a large skillet, cook the pork sausage until it is no longer pink. Add the sliced smoked sausage and cook until it is slightly browned. Place the sausages in the crockpot insert. Add the beans, tomatoes, spices, and water. Cook on low 6 to 8 hours or on high for 4 to 6 hours. Serve over rice.