

# Red Beans and Rice with Smoked Sausage

## Ingredients:

1 pound dried red beans (canned will work but use 2 pounds)  
2 Pounds Andouille Sausage, cut into 1-inch chunks  
1 Smoked Ham Hock  
1 Cup large chopped Hermiston Sweet Onion  
½ Cup chopped red bell peppers  
1 Tablespoon garlic minced  
2 Tablespoons dried thyme  
1 Quart chicken stock  
2 Teaspoons freshly ground pepper  
1 Teaspoon sage  
¼ Teaspoon cayenne pepper  
Kosher salt to taste  
1 pound cooked white rice



## Directions:

Soak beans overnight in cold water, drain. Sauté sausage until the skin begins to caramelize, pull out the sausage leaving the oil in the pan. Place onions and red peppers in pan; cook until they become lightly brown and soft. Add garlic, soaked beans, ham hock, and all the seasonings (except salt). Pour the stock in until it covers the mix. Bring to boil over medium high heat. Reduce heat to medium low, cover and simmer until beans tender, adding more stock if necessary (about 2 ½ hours). Add salt to taste. Pull the ham hock from the pan and trim the meat off the bone adding it back to the beans. Remove about 1 cup of beans from mixture and puree; return to pot and stir. Add cooked Andouille. Simmer 15 more minutes, so the pureed beans can thicken the mix and sausage can be heated. Serve over hot white rice or mix with rice before serving.

**Yield: 6 servings**