

Red Beans & Rice

Adrienne Bozeman, Red Dirt H.O.E.S

1 lb dried light red kidney beans

½ to 2 lbs smoked sausage

1 large onion, chopped

1 bay leaves

1 tablespoon vegetable oil

Tony Chacherre's Cajun Seasoning (to taste)

Start red beans to boil in large pot with water measuring 2/3 full in pot. Bring to low boil. Add next 4 ingredients. Let beans cook approximately 1 hour then add seasoning. Continue to add water as needed. Cook approximately 2-3 hours. To thicken broth, mast several beans in the pot. Serve over rice.

To order sausage:

Bayoo Chicot Grocery, phone (337)461-2885, mixed pork sausage