

## **New Orleans Style Red Beans & Rice**

### **Ingredients**

1 large onion chopped  
1 large green bell pepper chopped  
2 stalks of celery with leaves chopped  
2 tablespoons of minced fresh garlic  
2 bay leaves  
1 teaspoon dry thyme leaves  
Cayenne pepper to taste  
Salt to taste  
Black pepper to taste  
1 smoked ham hock  
1 pound smoked pork sausage sliced into bite size pieces  
Green onions for garnish  
Louisiana hot sauce to taste  
1 tablespoons of cooking oil  
32 ounce carton of chicken broth  
Water  
2 cups rice

### **Instructions**

Add about 1 tablespoon of cooking oil into a large pot and heat over a medium heat. Add in sliced pork sausage pieces and cook until lightly browned. Now add in chopped onions, bell pepper and celery. Cook until onions are soft and translucent. Add in garlic and cook for an additional 30 seconds while stirring all ingredients. Lightly salt and pepper the ingredients. Now add in the carton of chicken broth, the bay leaves, the thyme and cayenne pepper. Add in the 1 pound of red beans that have soaked over night, and completely cover all ingredients with plain water.

Bring pot up to a boil. Once boiling reduce to a simmer. Once simmering, add in smoked ham hock. Simmer on very low for around 3 hours and stirring frequently. Start checking the tenderness of the beans around 2.5 hours. Continue to cook until beans are very tender and the consistency is thickened. You can thicken to your own preference, and if they become too thick, just add in water to thin them out to your liking. Check once more for seasoning. Once done, turn off burner and cover with lid. To serve, put rice in a plate or bowl, cover with the cooked red beans. Garnish with diced green onions and a few shakes of Louisiana hot sauce if you desire. You can use a garlic French bread or corn bread to serve with this dish. Enjoy!