

Authentic Louisiana Red Beans and Rice



- Prep 25 m
- Cook 3 h 5 m
- Ready In 11 h 30 m

"Anyone who has been to New Orleans for JazzFest, Mardi Gras, or just to party, knows this is a staple there. It's full of NOLA flavor and very filling. Highly recommended."

Ingredients

- 1 pound dry red or kidney beans
- ¼ cup olive oil
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 2 tablespoons minced garlic
- 2 stalks celery, chopped
- 6 cups water
- 2 bay leaves
- ½ teaspoon cayenne pepper
- 1 teaspoon dried thyme
- ¼ teaspoon dried sage
- 1 tablespoon dried parsley
- 1 teaspoon Cajun seasoning
- 1 pound andouille sausage, sliced
- 4 cups water
- 2 cups basmati rice

Directions

1. Rinse beans, and then soak in a large pot of water overnight.
2. In a skillet, heat oil over medium heat. Cook onion, bell pepper, garlic, and celery in olive oil for 3 to 4 minutes.
3. Rinse beans, and transfer to a large pot with 6 cups water. Stir cooked vegetables into beans. Season with bay leaves, cayenne pepper, thyme, sage, parsley, and Cajun seasoning. Bring to a boil, and then reduce heat to medium-low. Simmer for 2½ hours (Not recommended in a pressure cooker as it will burn on the bottom).
4. Stir sausage into beans, and continue to simmer for 30 minutes.