# Red Beans and Rice

2 lb canned red kidney beans

1 large white onion, small dice

1 Green bell pepper, small dice

3-4 stalks of celery, small dice

4 slices of bacon, small dice

3 cloves of garlic, minced

1 Bay leaf

½ TBSP dry parsley

¼ tsp dry thyme

¼ tsp dry basil

As needed: Water

To taste: Salt

To taste: Fresh ground black pepper

1.5 lb spicy sausage, preferably andouille cooked and diced

1.5 cups uncooked rice

3 cups water

1. In large saucepot, sauté the bacon until crisp, then add the white onion, celery, garlic, bell pepper and the dried herbs.
2. While veggies are cooking, drain and rinse the canned beans
3. Once veggies are done cooking, add all the other ingredients. Add enough water to barely cover the beans
4. Bring to a boil over high heat. Reduce heat to a simmer and cook for 25-30 minutes, or until the beans are tender. During the cooking, stir frequently and scrape down the sides and across the bottom of the pan to prevent scorching.
5. Once the red beans have begun simmering, cook the rice and set aside.
6. Reduce heat to medium, mash the beans with a potato masher and allow mixture to simmer until thickened.
7. Serve with fresh cooked rice