



Red Beans and Rice

From dulcetcuisine.com

2 T olive oil
1/2 lb andouille sausage,
sliced into 1/2 inch rounds
2 c diced onion
1 green pepper, diced
2 cloves garlic, minced
2-15 oz kidney red beans, with their liquids
3/4 c chicken stock

2 t Dulcet Creole Cooking Spice & Rub
1 bay leaf
1 1/2 c long grain rice, cooked according
to package directions

Fresh parsley (optional)

1. Place dutch oven over medium high heat
2. Add the olive oil and onion and saute until translucent.
3. Add the green pepper, garlic and sausage and saute for 10 minutes.
4. Add the beans and their liquids, the stock, the Dulcet Creole Cooking Spice & Rub and bay leaf.
5. Reduce to medium low and simmer for 30 minutes
6. Remove the bay leaf.

Serve with rice, garnish with fresh parsley if using.

Serves 4

Notes:
