

## **Crisco's® Red Beans with Sausage (for 4)**

*This is a very flexible recipe, you can add sausage or you can omit it to make it a vegetarian meal - and while, as a variation of "Red Beans & Rice" it may not be quite authentic for a New Orleans' native, it's close - and good!*

Recipe Cookbook: Crisco® "We Cook" Cookbook

Prep Time: 25 minutes

Cooking Time: 35-40 minutes

### **INGREDIENTS:**

1 lb andouille (or kielbasa/other smoked sausage - or lite turkey smoked sausage, cut in 1/2" slices )  
2 TBS CRISCO Oil  
2 celery stalks, chopped  
1 large onion, peeled/diced  
1 large green bell pepper (seeds & ribs removed), chopped  
2 tsp minced garlic (or 1 large clove, peeled/minced)  
2 cans (1 lb each) kidney beans, drained/rinsed  
2 C water  
2 bay leaves  
1 tsp Italian seasoning  
1/2 - 1 tsp hot red pepper sauce  
1/2 tsp salt  
Rice (optional)

### **DIRECTIONS:**

Heat 3-qt saucepan on medium-high heat. Add sausage. Cook 3 minutes, or till lightly brown. Remove sausage from pan with slotted spoon. Discard drippings from pan.

Reduce heat to medium. Add oil to pan, along with celery, onion, green pepper & garlic. Sauté 3 minutes, or till onions are translucent. Add beans, water, bay leaves, Italian seasoning, hot red pepper sauce & salt to pan. Return sausage to pan. Bring to boil.

Simmer mixture 30-45 minutes, or till thick. Stir occasionally. Discard bay leaves. Serve immediately over rice.

**Note:** The beans can be prepared up to 3 days in advance & refrigerated, tightly covered with plastic wrap. Reheat in microwave oven, or 25 minutes in oven at 300° F. Sausage can be omitted to make this a vegetarian entree.