

Red Beans and Rice

1 lb dried red kidney beans	1 tbs Worcestershire sauce
1 lb Andouille (diced small)	1 tbs vinegar (apple cider variety)
1 smoked ham hock	1 tbs Cajun Spice Mix
8 cups chicken stock	3 bay leaves
1/2 cup bacon grease (or fat of your choice, lard, oil, butter)	1 tsp dried thyme
2 cups onion (diced small)	1 tsp cayenne pepper
1 cup celery (diced small)	1 tsp black pepper
2 cups diced tomatoes	1 tsp white pepper
1 tbs garlic (minced small)	1 tsp salt
1 tbs Tabasco, Crystal, etc.	Opt. 1 tbs chopped fresh parsley
	Opt. 1 tbs sliced green onions

Place beans in a large bowl and cover them with warm water. (Your cooking time can be lessened by soaking them overnight or parboiling them.) In a large pot or dutch oven, render the bacon grease. After rendering, remove the crispy bacon and save for plating.

Add the onions and celery. Saute the vegetables in the pot until the onions become translucent and wilted. Add the Andouille sausage and stir it in with the onions, etc. Now add your garlic, hot sauce, Worcestershire, vinegar, Cajun spice, bay leaves, thyme, black, white and cayenne peppers, and salt. Let these ingredients cook about 5 mins. stirring constantly to avoid sticking.

Add the ham hock, and all the stock, and let the stock get boiling for about 5 mins. and finally add the beans. Bring this back up to a boil for about 10 mins. Then turn it down to MED and place the lid on your pot. Stir the pot every 10 or 15 mins. Continue until beans are tender (1 1/2 - 2 hours) and then take lid off so liquids can reduce. Remove the ham bone and, if you'd like, pick any meat off for the beans.

In a bowl, place about a half cup of cooked white rice and ladle the beans over the rice. Top with chopped parsley, thinly sliced green onions, and crumbled bacon.

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