

Red Beans and Rice

<http://userealbutter.com/2007/09/06/red-beans-and-rice-recipe/>

2 tbsps oil
1 tbsp garlic, minced
2 cups onions, minced
1 cup green pepper, cored and minced
1 cup celery, minced
1/4 cup parsley, minced
1/4 tsp cayenne pepper, ground
1 bay leaf
1/2 tsp dried thyme
1 tsp Tabasco sauce (or more to your liking)
1 tbsp sugar
salt
pepper
28 oz. tomatoes, diced
4 cans kidney beans, drained
1/2 lb. andouille sausage, cooked and diced
1 lb. polish sausage, cooked and diced
4 cups of cooked rice
1 cup scallions, minced

Heat oil and sauté garlic, onion, green pepper, and celery until onions are translucent. Add parsley, cayenne, bay leaf, thyme, tabasco, sugar, salt, pepper, tomatoes, and beans. Let simmer for a few minutes. Remove a cup (I remove 2 cups) of the mixture with liquid and purée in food processor. Add back to pot and add sausages. Simmer covered for 30 minutes. Remove the bay leaf and mix well with rice. Garnish with scallions. Serves 8-10.