

red beans & rice soup

My favorite thing to do is to take a traditional dinner and make it into a soup. This is a slight reinvention of red beans & rice, cooked in one pot with the rice added straight to the pot, with a little more stock added to make it more of a soup consistency. Hope you enjoy!

What you'll need:

- 2 cups dried kidney beans, soaked overnight
- 6 oz Andouille sausage, cut into chunks & sautéed in olive oil
- 1 onion
- 2 T minced garlic
- 2-3 bay leaves
- small ham hock or a few slices of uncooked bacon
- 1-2 t of Cajun seasoning (depending on how much heat you like)
- 2 boxes of chicken stock (64 oz)
- 1 cup of uncooked rice
- 1 ½ t salt and pepper to taste

What you'll do:

- Soak the kidney beans overnight and rinse twice the next morning
- In a heavy dutch oven, cut the Andouille sausage into bite sized chunks and sauté in olive oil
- While the sausage is sautéing, add the chopped onion, garlic, Cajun season, salt and bay leaves
- Add the beans, 1 box of chicken stock, and a couple slices of uncooked bacon or ham hock
- Bring to boil then reduce heat and simmer for 1 ½ hours or until the beans are softening
- Add the dried rice and the other box of chicken stock and turn the heat up until it almost boils
- Reduce heat to low and cover for another hour until the rice is soft
- Serve with hot sauce and crusty bread!

