



Garden Fresh Farm Recipes

Slow Cooker Red Beans and Rice

Louisiana-style red beans are simmered nice and slow with smoky andouille sausage, ham hock, cajun spices, creating a delicious lip-smacking gravy to serve with fresh cooked rice and a hot skillet filled with cornbread.

Ingredients:

- 1 pound dried red beans
- 1/2 pound andouille sausage, chopped
- 3 ribs celery, chopped
- 1 meaty smoked ham shank
- 1 medium onion, chopped
- 1 large green bell pepper, chopped
- 3 carrots shredded
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne
- 1/2 teaspoon onion powder
- 1/2 teaspoon paprika
- 2 bay leaves
- 1/2 teaspoon brown sugar
- Kosher salt
- 4 cups chicken stock
- 8 cups cooked long-grain white rice, for serving
- 4 scallions, chopped



Directions:

In a slow cooker, combine the beans, andouille, celery, ham shank, onions, bell peppers, carrots, chili powder, cumin, garlic powder, cayenne, onion powder, paprika, bay leaves, brown sugar and 2 teaspoons salt. Add the chicken stock and 2 cups water and stir to mix.

Cook on the low setting until the beans are tender, 8-10 hours. Season with salt. Serve with rice, topped with scallions.