

Red Beans & Rice UNCLE BILL'S STYLE



Ingredients:

Two (2) Pounds Small Red Beans (Dry)
Four (4) Quarts of Water
Two (2) Ham Hocks
One (1) Package of **Uncle Bill's Andouille Sausage**
One (1) Stick of **Uncle Bill's Baton Rouge Style Andouille Sausage**
One (1) Piece of **Uncle Bill's Tasso**
Four (4) Cups of Onions (Chopped)
Two (2) Cups of Green Pepper (Chopped)
Four (4) Stalks of Celery (Chopped)
Six (6) Cloves of Garlic (Chopped Fine)
Eight (8) Bay Leafs
One (1) Teaspoon Thyme
One (1) Tablespoon Oil
Salt and Pepper
Hot Sauce
Rice

Uncle Bill Says: With the Tasso, Andouille Sausage and the chunkier Baton Rouge Andouille Style Sausage, this is a great meal. And it freezes very well. SO EAT YOUR FILL ! Then package in meal-sized portions and freeze. Always have Uncle Bill's Style Red Beans & Rice when you want !

Instructions:

Start with the red beans, water and ham hocks. Put into a pot and slow boil uncovered for two hours.

Take your package of **Uncle Bill's Andouille Sausage** and slice into ½ inch rounds. Cut **Uncle Bill's Baton Rouge Style Sausage** stick in half and then cut the two halves into slices creating ½ inch rounds. **Uncle Bill's Tasso**, cut into ½ inch cubes. Brown all meats in one tablespoon of oil.

Add chopped onions, bell peppers, celery and garlic and cook until soft. Add bay leaf and thyme. Pour into pot of red beans and cook all for one more hour. Remove ham hocks and cut into bite-sized pieces. Return ham hocks to red beans.

Season to taste with hot sauce, salt and pepper and serve over freshly cooked white rice.

ENJOY!

406 543 - 5627 | c) Uncle Bills Sausages | Missoula Montana
www.unclebillssausages.com