

## Red Beans and Rice

Serves 6

To Make Beans:  
Beans and Spices from jar  
Ham hock OR  
Ham bone, OR  
1 lb. cut up link sausage  
3 c. water

To Make Rice:  
Rice from jar  
4 c. water

### Cooking the Beans:

1. In a large bowl, cover the beans with water and soak overnight. For a quicker method, boil the beans in water for about 5 minutes then turn off the heat and let soak for an hour.
2. Drain the beans. Put them in a large pot, then add the meat, 3 c. water and the spices.
3. Bring the pot to a boil, then reduce the heat. Cook on low heat for about 2 hours, or until the beans are tender. If the meat has any bones in it, cut the meat from them and put it back in the pot. Keep the beans hot while you cook the rice.

### Cooking the Rice:

1. In a medium saucepan, bring 4 c. water to a boil and add rice.
2. Turn heat to low and stir the rice well. Cover the pot and cook for 20 minutes or until done.

### Serving:

1. Put some rice in each bowl and ladle beans over it.
2. Add hot sauce if desired.