

Pressure Cooker Red Beans and Sausage

Jacob · 28/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

I am from the South and red beans and rice is a weekly tradition in my house This recipe is cooked in no time thanks to the pressure cooker Serve over hot cooked rice

Ingredients

- - 1 pound dried red beans
- rinsed - 1 (1 pound) package smoked sausage
- sliced - 1 bay leaf - 2 tablespoons Cajun seasoning
- or to taste - ½ clove garlic
- chopped - ½ onion
- chopped - 1 stalk celery
- chopped - ½ green bell pepper
- chopped - 1 teaspoon salt - 1 teaspoon dried parsley - ¼ teaspoon ground cumin - 5 cups cold water
- or as needed

Instructions

1. Combine red beans
2. sausage
3. bay leaf
4. Cajun seasoning
5. garlic
6. onion
7. celery
8. green pepper
9. salt parsley
10. and cumin in pressure cooker. Pour in water to cover
11. according to manufacturer's directions (do not go over line inside of pot). Stir to combine. Seal lid and bring pot to full pressure over high heat. Reduce heat to low
12. maintaining full pressure
13. and cook for 30 minutes. Allow pressure to drop naturally. Remove lid
14. stir
15. and serve. Cook's Note I like to use Conecuh hickory smoked sausage from Alabama. Editor's Note: Cajun seasoning varies in heat level and saltiness
16. so adjust the amount to taste. You can make your own Cajun Spice Mix with this recipe.