



Louisiana Red Beans and Rice

Oscar · 28/09/2024



Prep Time

8 hrs 30 mins

Difficult

Medium

Servings

8

Description

This crockpot red beans and rice recipe is my take on a Louisiana classic with no shortcuts Put everything into the slow cooker in the morning and your meal will be ready in the late afternoon or evening whenever youre ready

Ingredients

- - 1 pound andouille sausage
- sliced into rounds - 1 large sweet onion
- chopped - 1 medium green bell pepper
- chopped - 1 medium jalapeno pepper
- seeded and chopped (Optional) - 8 cloves garlic
- chopped - 1 pound dried red beans
- soaked overnight - 1 ham hock - 10 cups water - 6 fresh basil leaves
- chopped - 1 teaspoon Creole seasoning
- or to taste - 1 teaspoon ground black pepper - 4 cups hot cooked rice

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Brown sausage in a large skillet over medium-high heat
2. 5 to 7 minutes. Use a slotted spoon to transfer sausage to a slow cooker
3. leaving drippings in the skillet. Dotdash Meredith Food Studios Add onion
4. bell pepper
5. jalapeño
6. and garlic to drippings in the skillet; cook and stir over medium heat until tender
7. about 5 minutes. Transfer to the slow cooker. Dotdash Meredith Food Studios Add soaked beans and ham hock to the slow cooker
8. then pour in water. Add basil
9. Creole seasoning
10. and pepper. Cover and cook on Low until beans are tender
11. about 8 hours. Dotdash Meredith Food Studios If the bean mixture is too watery
12. remove the lid
13. increase the heat to High
14. and cook until beans are creamy. Serve with cooked rice. Dotdash Meredith Food Studios