

Chef John39s Red Beans and Rice

Oscar · 28/09/2024



Prep Time

3 hrs 45 mins

Difficult

Medium

Servings

8

Description

Any time someone asks the question What exactly is soul food the answer should always be a comforting bowl of red beans and rice Just sit them down give them a spoon and when they finish ask them if they understand They will

Ingredients

- - 1 pound dry red kidney beans - 1 tablespoon vegetable oil - 12 ounces andouille sausage
- diced - 1 cup finely diced onion - $\frac{3}{4}$ cup chopped celery - $\frac{3}{4}$ cup poblano peppers - 4 cloves garlic
- minced - 2 quarts chicken broth
- or more as needed - 1 smoked ham hock - 2 bay leaves - 1 teaspoon freshly ground black pepper - 1 teaspoon dried thyme - $\frac{1}{2}$ teaspoon cayenne pepper
- or to taste - hot sauce to taste - 4 cups cooked white rice - 2 tablespoons chopped green onion
- or to taste

Instructions

1. Place beans in a large container and cover with several inches of cool water; let stand 8 hours to overnight. Drain and rinse. Heat vegetable oil in a large pot over medium heat. Cook and stir sausage in hot oil until oils slightly release from sausage and edges brown
2. 5 to 7 minutes. Stir onion
3. celery
4. and poblano pepper into sausage; cook and stir until vegetables soften and start to turn translucent
5. 5 to 10 minutes. Stir garlic into sausage mixture; cook and stir until fragrant
6. about 1 minute. Stir red beans
7. chicken broth
8. ham hock
9. bay leaves
10. black pepper
11. thyme
12. cayenne pepper
13. and hot sauce into the sausage mixture; bring to a boil
14. reduce heat to low
15. and simmer gently
16. stirring occasionally
17. for 1 1/2 hours. Add salt and continue simmering until beans are soft
18. meat is tender
19. and desired consistency is reached
20. 1 1/2 to 2 hours more. Season with salt. Spoon rice into bowls
21. ladle red beans mixture over rice
22. and top with green onion. Christina Dygert Lackey Recipe Tips You can substitute green bell peppers for poblano peppers. You can use water instead of chicken broth.