

White Beans with Rice

Yield: 6 servings

1 lb. dried Great Northern beans
1 tbsp. vegetable oil
1 lb. smoked sausage, sliced and cut in quarters
½ lb. bacon, chopped
1 medium onion, chopped
½ cup green pepper, chopped
1 stalk of celery, chopped
4 cloves of garlic, minced
1 can (14.5 oz) petite-diced tomatoes - if you prefer spicier food, you can use Ro-Tel
1 tbsp. dried parsley
Salt and pepper, to taste
Hot, cooked rice
Hot sauce for serving, optional

Rinse and sort beans. Place beans in a stockpot and cover with enough water to be about an inch or so over the beans. Bring the beans to a boil. Cover with a lid and turn off the burner. Set the timer and let sit for one hour. Drain the beans into a colander. Set aside.

In the same pot, heat oil over medium-high heat. Add the sausage and cook until browned. Remove the sausage and drain on paper towels. Add the bacon to the pan and cook until crisp. Remove the bacon and drain on paper towels. Add the onion, green pepper and celery - cook until softened. Add the garlic and cook an additional minute or two. Return the sausage and bacon to the pan. Add the drained beans. Add enough water to cover - about an inch to an inch and a half over the beans. Bring the mixture to a boil. Reduce heat and simmer for an 1 hour to an hour and a half (add water if necessary - you want the beans to be slightly thick and not runny like soup at the end). Add the tomatoes and continue to cook until the beans are tender and the sauce has slightly thickened. Add the parsley, salt and pepper. Cook another 3-5 minutes; taste and adjust seasonings if necessary.

Serve over rice with a side of cornbread and hot sauce on the side.

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