

# Cajun Red Beans and Sausage

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## INGREDIENTS

- 1 lb. red beans sorted, rinsed, and soaked overnight in 2 quarts of water
- 3 Cups chopped onion
- ½ Cup chopped parsley
- chopped bell pepper (however much)
- 2 cloves of garlic or more, chopped
- 1 Tbls. salt
- 1 tsp. black pepper
- 3 generous dashes of Tabasco
- 1 Tbls. Worcestershire sauce
- 1 (8 oz) can, tomato sauce
- ¼ tsp. oregano, dried
- ¼ tsp. thyme, dried
- ¼ tsp. sweet basil, dried
- 1 ½ lbs smoked sausage cut into slices

## DIRECTIONS

1. After soaking the beans overnight, add the rest of the ingredients.
2. Cook slowly for 3-4 hours. Skim excess fat from top.
3. Serve over rice.