

## Red Beans and Rice

1 lb. dry red kidney beans  
2 tbs. + 1 tsp. Kosher salt (divided)  
1 tbs. vegetable oil  
1 small yellow onion, diced  
1 green bell pepper, diced  
4 ribs celery, diced  
4 andouille sausage links, cut into ½” pieces  
½ tsp. freshly ground black pepper  
6 garlic cloves, minced or pressed  
½ tsp. ground cayenne pepper (more or less depending on how hot you like it)  
½ tbs. fresh sage, chopped (or ¾ tsp. dried sage)  
6 sprigs fresh thyme (or ½ tsp. dried thyme)  
3 bay leaves  
Flat-leaf parsley, for garnish

Place beans in a large stockpot and add 2 tbs. Kosher salt. Add cold water until the beans are covered by at least 2”. Cover and bring to a boil over medium-high heat. Once boiling, partially cover and simmer for about an hour, until beans are tender. Drain and set aside.

In a large Dutch oven or skillet, heat oil over medium-high heat until shimmering. Add onion, bell pepper, and celery. Cook for about 4 minutes, until vegetables have started to soften. Add in the sausage and cook an additional 4 minutes, stirring occasionally. Add in the minced garlic, and cook another 30 seconds. Sprinkle on 1 tsp. Kosher salt and ½ tsp. freshly ground black pepper. Add in your desired amount of cayenne pepper (we like ½ tsp. for good heat). Then finally add in the sage, thyme, and bay leaves.

Add in the cooked beans and 8 cups water. Stir to combine, cover, and bring to a boil. Reduce to a bare simmer (medium-low heat) and cook until the flavors have blended and the texture has thickened (about 1½ to 2 hours), stirring occasionally.

Remove thyme stems and bay leaves.

Garnish with chopped flat-leaf parsley, and serve over white rice with hot sauce on the side.



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