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Slow Cook Red Beans with Sausage



- 2 Dry Red Kidney Beans bags
- 1 Smoked Turkey Sausage Package
- 2 Smoked Beef Sausage Package
- 6 Bay Leaves – Whole
- 2 teaspoons Black Pepper
- 1 teaspoon Iodized Table Salt
- 1 1/2 teaspoon Ground Cayenne Red Pepper

Night before - sort beans, rinse and put in large pot (Calphalon commercial hard anodized). Cover beans with water 2 inches more water than beans. Bring to a boil for 2 minutes. Remove from heat. Cover cool and refrigerate overnight.

Next Day - Rinse Beans, wash pot. Put beans in pot with water 2-3 inches over top of beans. Add Bay Leaves, Salt, Black Pepper, and Cayenne Red Pepper. Bring to a boil and then reduce the heat simmer. Cover with cracked lid for steam to escape. Cook for 2 hours keep beans covered with water at all times stirring occasionally. Remove Bay Leaves, Cut Sausage and add. Bring back to a boil and then reduce the heat simmer. Cover with cracked lid for steam to escape. Cook for one hour. Take 1 1/2 cups of the cooked beans and smash with metal spoon and return to pot add water as needed. Then cook till beans are tender or to your liking.

Ready to eat or Serve over rice.