



# TIPSY FOODS

COOK A LITTLE TIPSY

## Red Beans & Rice

### Ingredients

- 1 lb of dried kidney beans
- 3 tablespoons of vegetable oil
- 5 slices of Bacon chopped
- 1-1/2 cups chopped onion
- 3/4 cup of diced bell pepper
- 3/4 cup of chopped celery
- 5 Tablespoons [Tippy Foods Red Beans and Rice Seasoning](#)
- 1 lb of sausage
- 4-1/2 cups of chicken stock
- 2 cups of cooked rice

Makes 6 to 8 servings



### Instructions

1. Add the Beans to a large bowl and cover with water by 2 inches.
2. Soak the beans overnight.
3. Drain, Rinse and set aside.
4. In a large Dutch oven, heat the oil over medium-high heat.
5. Add the Bacon and sausage and cook until lightly brown.
6. Add the onions, celery and bell peppers to the pot.
7. Season with about 3 Tablespoons of [Tippy Foods Red Beans & Rice Seasoning](#) and cook. Stirring, until the vegetables are soft.
8. Add another 2 Tablespoons of Tippy Foods Red Beans & Rice Seasoning and stir well.
9. Add the Beans and Chicken broth and stir well.
10. Reduce heat to medium-low and simmer, uncovered, stirring occasionally, until the beans are tender (about 2 hours).
11. Spoon Rice into bowls and top with bean mixture and Enjoy.

We like to serve with corn bread