White Beans Cooked in a Pot (Trichie & Ray)



Ingredients:
1 lb Camella Great Northern White Beans
1 lb Richard’s Pork & Beef Sauage (use only two links) (diced)
1 large Onion (diced)
1 Red, Orange, or Yellow Bell Pepper (diced)
2 cloves Garlic (diced)
2 sticks of Celery (diced)
2 quarts Chicken Broth
½ tsp Rosemary
½ tsp Cayenne
4 Bay Leaves
Olive Oil
Tony Schachter’s Creole Seasoning (sprinkle over the top as you would Black Pepper)
Salt & Pepper to taste
Rice (Cooked)

Directions:
In a large pot (where you plan to cook the beams) pour in a little Olive oil
Brown the bottom of the pot with the sausage
Remove the sausage and Oil and put aside in a strainer
Add more oil in the pot then sauté the onions, Bell Peppers, Celery, & Garlic
Use the sauté to scrape up the brown bits from the bottom of the pot
Add 1 quart of Chicken Broth, and the Rosemary, Cayenne, & Bay Leaves
Bring to a rolling boil then Lower heat to medium
Add Sausage back in and Tony’s and Celery
Cover and cook for 2 hours checking and stirring every 20 minutes
Add more Chicken Broth if to thick
Taste the beans if they’re soft you’re done! if not cook another 20 minutes
You may have to do this several times before the beans are soft.
In the mean time cook the Rice to put the beans on ~OR~ just eat them from a small bowl

*Bon Apatité*