



## RED BEANS AND RICE

*1 diced onion*  
*1 diced celery stalk*  
*1/2 diced bell pepper (optional)*  
*1 tsp. garlic powder*  
*1/4 stick of butter*  
*2 - 16oz. cans Blue Runner*  
*Creole Cream Style Red Beans*  
*1lb. sliced smoked sausage or Andouille*  
*4 oz. water*  
*Salt and pepper*

Sauté the onion, bell pepper, garlic, celery, and butter in bottom of pot until vegetables are soft (about 3-4 min.) Reduce heat and add two cans of Blue Runner Red Beans, water and sausage to the pot and stir. Do not over heat as beans will scorch and burn on bottom.  
Salt and pepper to taste.  
Serve over rice.  
Makes four complete dinners.