

Slow Cooker Red Beans and Rice

Recipe from Southern Living



1 lb dried red beans, rinsed
¾ lb smoked sausage, thinly sliced
3 stalks of celery, chopped
1 green bell pepper, chopped
1 medium sweet onion, chopped
3 garlic cloves, minced
1 Tbsp Cajun seasoning
Cayenne pepper (for extra heat)
Finely chopped green onion for garnish
Cooked long grain white rice (I prefer Jasmati rice)

Combine first 7 ingredients in slow cooker with 7 cups of water. Cover and cook on low for 7-8 hours or until beans are tender.

Serve bean mixture over cooked rice and sprinkle with cayenne pepper if desired. Garnish with green onions.