

Red Beans & Rice w/Breakfast Sausage

1 LB. RED BEANS (OR PINTO BEANS)
 1 LB. HOT BREAKFAST SAUSAGE
 (SWAGGERTY'S BREAKFAST SAUSAGE)
 1 LB. DICED HAM (optional)
 1 LARGE ONION CHOPPED
 1 LARGE BELL PEPPER CHOPPED
 GARLIC DICED (IF DESIRED)
 SALT TO TASTE
 HOT SAUCE (IF DESIRED)

Wash and rinse beans. Cover with two inches of water over top of beans. Bring to a boil and boil for 10 minutes. Take off heat and soak overnight on stovetop. (Do not add anything to beans but water if soaking at room temperature!) Next day: Scramble and brown breakfast sausage. Take sausage out of skillet - add onion and peppers cook in sausage drippings. Combine all ingredients to presoaked beans (minus hot sauce) and cook on medium until beans are done. Watch closely and add water as needed. Serve on a bed of rice. Add hot sauce to taste. A crockpot can be used to finish cooking beans with other ingredients, but it could take 10-12 hours.

Instant-pot: Cook beans and remaining ingredients in an instant-pot on multigrain setting. (Highest pressure for 38 minutes)

"Me and Chris loved, loved, loved this recipe. It is so good you can serve it on hotdogs one night, and in a Mexican burrito another night so it stretches the dollar!"- Tammy