Red Beans and Rice

HEARTY

YIELD
6–8 servings

ACTIVE
40 min

TOTAL
≈3 h 30 min + soak

EQUIPMENT
Dutch oven, 5 qt+

#	INGREDIENT	MASS	VOLUME	PROCEDURE
NIGHT BEFORE				
1	Red kidney beans	450 g	1 lb	Soak beans in the salted water at room temp for 8–24 h. Drain.
	Kosher salt	9 g	1 tbsp	
	Water	2000 g	2 qt	
COOK				
2	Vegetable oil or lard	14 g	1 tbsp	Heat oil in the Dutch oven over medium-high until it shimmers. Brown the andouille, stirring, ≈5 min.
	Andouille, cooked*, ½ in disks*	450 g	1 lb	
3	Onion*, finely chopped*	340 g	1 large	Add the onion, bell pepper and celery and season with salt. Cook, stirring, until soft and just browning at the edges, ≈8 min.
	Green bell pepper*, finely chopped*	225 g	1	
	Celery*, finely chopped*	225 g	4 ribs	
	Kosher salt		to taste	
4	Garlic*, minced*		4 cloves	Add the garlic. Cook, stirring, until fragrant, ≈45 s.
5	Cayenne, ground	1–5 g	½ tsp–1 tbsp	Add the cayenne, sage and black pepper. Cook, stirring, until fragrant, ≈30 s.
	Sage, ground		1 tsp	
	Black pepper, fresh ground		to taste	
6	Water*, to cover by 2 in*		6–8 cups	Add the drained beans, bay leaves and enough water to cover by 2 in. Bring to a boil, then drop to a bare simmer.
	Bay leaves		3	
7				Cover. Simmer until the beans are completely tender, 1½–2½ h (older beans take longer).
8				Uncover. Simmer, stirring now and then, until thick and creamy, ≈20 min. If it goes dry before it turns creamy, add 1 cup water and keep going.
9	Hot sauce*, Crystal or Frank's*		to taste	Remove bay leaves. Season with hot sauce, vinegar, salt and pepper.
	Cider vinegar		a few tsp	
10	White rice, cooked		for serving	Serve over the rice.

NOTES

- Cayenne sets the heat: ½ tsp is mild and 1 tbsp is hot.
- Better the next day. Keeps 5 days refrigerated, 3 months frozen.

Source: Serious Eats (Kenji López-Alt), adapted
georgemain.com/recipes/hearty/red-beans-and-rice

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