



COUNTRY DAY RED BEANS AND RICE

INGREDIENTS:

1 lb	dried red beans	2	bay leaves
1 lb	smoked sausage, sliced	2 Tbsp	ham base
1/4 lb	pickled pork, cubed	to taste	Mark's Madness Seasoning Blend
1/2	white onion, diced	to taste	salt, pepper, hot sauce, Worcestershire Sauce
1 stalk	celery, diced	optional	bacon fat
1	large green bell pepper, diced	2 cups	cooked rice
2 cloves	fresh garlic, minced		

METHOD:

The day before cooking, soak red beans in a large pot, making sure they stay covered with water.

The next day, heat beans over medium-low heat. In a separate pot, boil the pickled pork. When the beans begin to boil, add vegetables. Cook for approximately 30 minutes. Add smoked sausage, ham base, bay leaves, and optional bacon fat. When the pickled pork is cooked, add it to beans.

When the beans are tender and creamy, season with Mark's Madness Seasoning Blend, salt, pepper, hot sauce, and Worcestershire Sauce. Be careful not to oversalt.

Serve with rice, cornbread muffins, and good company.