Beans (Slow Cooker) (Ray)

Ingrediencies:

1 lb Camellia Famous New Orleans Red Kidneys Beans

 or Camellia New Orleans Favorite Great Northerns White Beans

 or Lentils or Black eye peas or any dried beans or peas

2 sticks Celery (chopped)

4 Cloves of Garlic (chopped)

1 Bell Pepper (Red, Orange, or Yellow) (chopped)

1 big sweet Onion (chopped)

2 Bay Leaves

¼ tsp Thyme

¼ tsp Oregano

¼ tsp Rosemary

2 Qrt Chicken Broth

2 links Richard's Sausage (pork & beef) (diced)

Tony Chachere’s

Directions:

Put everything in Cooker

Sprinkle Tony Chachere’s on top

Cover content to a half inch above everything with Chicken Broth

Put in fridge overnight (8 hours)

Next Day:

Top off content with more Chicken Broth to cover everything again

Cook 12 hours on low (or 8 hours on high)

Serve over Rice

Bon Appétit!

