Red Beans & Rice

For the Beans:
- Beans and Spice Mix from jar
- 1 med. onion, chopped
- 1-1/2 lb. smoked ham hock (or 1 ham bone, or 1 lb. link sausage, cut in chunks)
- 3 cups water

Make the Beans:
1. Soak overnight in water to cover (alternately, quick soak by bringing to a boil, boil for 3 minutes, remove from heat and let soak for 1 hour before proceeding with the recipe).
2. Drain the beans and place in a 5 or 6-quart pot. Add the onion, ham hock (or ham bone or sausage), 3 c. water and the Spice Mix.
3. Bring to a boil, reduce the heat, and simmer gently for about 2 hours, or until the beans are tender. If using a hock or bone, remove them, add any meat from them back to the beans and discard the bone. Remove the bay leaf and keep the beans warm until the rice is done.

For the Rice:
- Rice from jar
- 4 cups water

Make the Rice:
In a 3-quart saucepan, bring the rice and water to a boil. Reduce heat to low, cover, and cook for 20 minutes or until the water is absorbed.

To Serve:
Place a spoonful of rice in each bowl and ladle some of the beans over the top. Serve with optional hot sauce.

*Makes 6 servings*

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