

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Beans and Rice Bubba Style

Here in Texas we don't let Louisiana lay sole claim to beans and rice. We do it better too, of course. Here's how...

- 2 cup dried pinto (or red) beans*
- 2 tsp minced garlic*
- 2 large yellow onions, chopped*
- 1-2 bay leaves*
- ¼ tsp dried oregano (or epazote, if available)*
- ½ Tbsp ground cumin*
- 3 cup cooked rice*
- 1 link smoked turkey sausage (about 3-4 oz)*
- 2-4 fresh jalapeño peppers, sliced into rounds*
- 1 tsp ancho chile powder*
- ½ tsp cayenne powder*
- ½ tsp chipotle chile powder*
- hot pepper sauce (Crystal, Tabasco) to taste (optional)*

Soak washed beans overnight: Cover beans with water in a big pot, add a couple inches more water, then place lid on pot and ignore. Next morning, drain beans and return to pot; add garlic, onions, bay, oregano and cumin. Cover with water and bring to a boil. Simmer until beans are almost tender; don't let go dry, but don't add too much water! Keep the beans submerged.

Meanwhile, prepare the rice. Add rice to pot. Slice the sausage into thin rounds and add to pot. Put in the peppers and powders. Cook another 20-25 minutes, or until beans are tender. Serve with hot pepper sauce and fresh cornbread.

Yield: Eight servings or so

Preparation time: 20 minutes

Soaking time: Overnight

Cooking time: 1½ hours, more or less, depending on the beans

