



## Hogfather Red Beans and Rice

### Ingredients

- 2 pounds dried red beans
- Wagyu beef tallow
- 1 pound chopped pork tasso
- 3 pounds smoked sausage cut diagonally into bite size pieces.
- 2 cups chopped yellow onions
- 1 cup chopped green bell peppers
- 1 cup chopped celery
- 1 cup chopped green onion tops
- 4 tablespoons minced garlic
- 6 tablespoons Creole seasoning
- 4 bay leaves
- 4 quarts chicken stock
- 2 cups rice

### DIRECTIONS

- In a colander, rinse and sort the beans. Transfer the beans to a large bowl, add water to cover the beans by 2 inches, and soak overnight.
- In a large heavy stockpot over medium-high heat, add 4 tablespoons of Wagyu beef tallow and the chopped tasso, stirring constantly until tasso is browned. Remove and set aside.
- Add the sliced sausage, stirring occasionally until browned. Remove and set aside.
- Deglaze the fond at the bottom of the pot by adding the onions, bell peppers, and celery, stirring often until softened.
- Add the garlic and cook another 3 minutes.
- Add the creole seasoning and incorporate into the vegetables.
- Add the drained beans and bay leaves to the pot.
- Add chicken stock to cover the beans by about 1 inch. Bring to a boil over high heat.
- Return the sausage and tasso to the pot, reduce the heat to medium-low, and simmer uncovered, stirring occasionally, until the beans are tender. About 2-3 hours.
- Remove and discard the bay leaves. Add additional creole seasoning if needed.
- In a serving bowl, add cooked rice and top with the beans and sausage. Garnish with green onions.

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- Add hot sauce to taste if desired. Enjoy!