"NEW ORLEANS IS A PLACE THAT INSPIRES PEOPLE."



WHAT IS YOUR FAVORITE NEW ORLEANS DISH?

"Red Beans and Rice, simple but true!!"

JAY'S RED BEANS AND RICE

DIRECTIONS

Soak beans overnight in a large pot of water.

Next morning, slowly bring water to a boil, then reduce heat.

Add onion, bell pepper, celery and garlic. Let cook for three hours on low heat, stir as needed, add water as needed.

Add basil leaves and miscellaneous seasoning.

Let simmer for four hours, stirring as needed.

Remove from heat and when cooled, place in refrigerator.

Next morning, remove from the fridge and stir.

Slowly simmer the beans for three more hours.

Slice and pan sear the sausage.

Add sausage to the beans and simmer for four more hours, adding water as needed.

Cook some rice and eat!

INGREDIENTS

- I LB. OF RED BEANS
- I DICED ONION
- I DICED BELL PEPPER
- 4 STALKS OF DICED CELERY
- 4 CLOVES OF CHOPPED **GARLIC**
- 2 BASIL LEAVES
- ANY SEASONING YOU LIKE
- I LB. OF SLICED SAUSAGE

The Contemporary Arts Center is a multi-disciplinary arts center, financially stable and professionally managed, which is dedicated to the presentation, production and promotion of art of our time.

