



# RKF Recipes

## Smokin' Creole Seasoning

This seasoning blend jazzes up fish, meat, rice, soups and stews. Use it in your favorite Gumbo or Red Beans and Rice recipe for a true New Orleans culinary experience!

## Red Beans and Rice (makes 8 servings)

### Ingredients

- 1 lb. Red Kidney Beans (dried)
- Water (to cover beans)
- 5-6 cups water for cooking
- ¼ cup extra virgin olive oil
- 1 cup sweet onion (chopped)
- ½ cup celery (chopped)
- ½ cup red bell pepper (chopped)
- 1 bay leaf
- 2 Tbls. Smokin' Texas Gourmet Garlic, Salt, and Pepper
- 1 Tbls. Smokin' Texas Gourmet Smokin' Creole Seasoning
- 2 cups Jasmine Rice (4 cups water)
- ½ cup leaf parsley (chopped – for garnish)



### Directions

1. Rinse and Wash kidney beans, cover with water and 1 Tbls. Garlic Salt and Pepper. Allow to soak overnight
2. Rinse beans well after soaking and transfer to a large pot, add water for cooking, start heating on high heat
3. In a skillet add olive oil and heat on medium to high heat
4. Add onions, celery, peppers and sauté until transparent, then add cooked vegetables to pot with beans
5. Add seasonings
6. Bring to boil then reduce to medium heat and simmer for 2 1/2 hours. Add water as necessary to rice
7. Rinse rice with cold water and add rice to water and bring to boil
8. Simmer for about 20 minutes, then serve by adding beans over the rice with parsley garnish

