

## Red Beans

Serve in a chaffer

### Ingredients:

8 lbs Dried Red Beans (rinsed and soaked overnight)

1/2 cup vegetable oil

1 lbs onion (chopped fine)

1/2 lbs Bell Pepper (chopped fine)

1/2 lbs Celery (chopped fine)

6 T Paul Prudhomme Spice

8 each Bay leaves (to be removed later)

1 cup Garlic (chopped)

1 each Large Ham Bone

2 gallons Water

2 gallons Chicken Stock

### Preparation:

Drain the beans, saute the vegetables in the oil for about 10 minutes. Add the rest of the ingredients, except the stock, and saute for 5 more minutes then add the stock and simmer for about 2 hours - if they become dry before they're tender, add more water.

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