

Premio Louisiana Red Beans & Sausage

1 16 oz package Premio Cajun Sausage Links

3 slices bacon, diced

2- 15 oz cans red kidney beans, drained

1 cup onion, chopped

1 cup bell pepper, chopped

1 cup tomato, chopped

½ cup carrot, chopped

3 cloves of garlic, diced

2 tablespoons all purpose flour

½ teaspoon seasoning salt

½ teaspoon cayenne pepper

½ teaspoon oregano

¼ cup parsley

2 cups tomato juice

2 cups chicken stock

Brown bacon to a large Dutch oven and remove bacon to a paper towel to drain.

Remove casing from sausage, form into meatballs and brown on all sides in bacon drippings. Remove meatballs from pan and reserve

Add onion, bell pepper, tomato, carrot, and garlic to pan; cook for 5 minutes over medium heat.

Whisk in the flour; cook for one minute.

Stir in the drained beans,

Season with salt, cayenne pepper, oregano, and parsley

Add Tomato juice & chicken stock to pot.

Bring to a simmer and cook for 15 minutes or until thickened. Add the meatballs and bacon back to the pot. Heat for one minute, Remove from heat. Serves 8