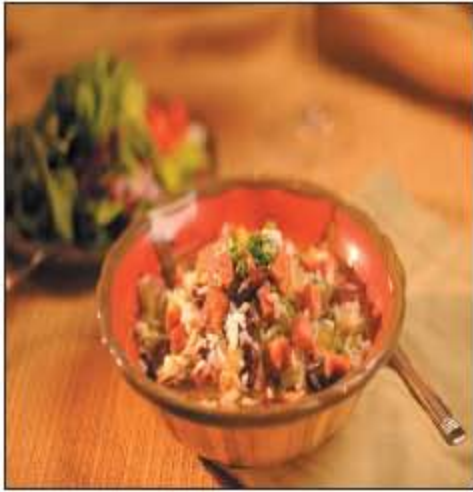


WHAT'S COOK'N**Red Beans and Rice With Smoked Sausage****INGREDIENTS**

1 pound dried pinto beans, soaked overnight
 6 cups water
 1 ham hock or leftover ham bone
 1 medium onion, chopped
 3 cloves garlic, minced
 1 1/2 teaspoons salt
 1 pound andouille smoked sausage or similar smoked sausage, sliced
 1 can (14.5 ounces) tomatoes, diced (Optional)
 1 can (4 ounces) diced mild green chile peppers, or mixture of mild and jalapeno
 boiled white rice

PREPARATION

Combine soaked and drained beans with water, ham hock, onion, and garlic in a large saucepan or Dutch oven over high heat; bring to a boil. Cover, reduce heat to medium, and cook for 45 minutes. Add remaining ingredients. Cover, reduce heat, and simmer 1 hour, stirring occasionally. Remove ham hock and shred ham from bone with a fork. Return ham to bean mixture

Add cooked sausage and Serve over hot cooked rice.

Serves 6.

**HUB CERTIFICATION****IT'S A WINNING IDEA!**

The Texas Lottery Commission is committed to including Historically Underutilized Businesses (HUBs) in its procurement opportunities. Your minority or woman-owned company may qualify to be certified as a Historically Underutilized Business (HUB) with the State of Texas.

For information about state certification and Texas Lottery opportunities, contact our HUB Coordinator, **Joyce Bertolacini** at (512) 344-5293 or joyce.bertolacini@lottery.state.tx.us

To learn more about the State of Texas HUB Program, visit the Texas Procurement and Support Services web page at: <http://www.window.state.tx.us/procurement/prog/hub/>



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