

# Creole Style Black Beans and Sausage

## Ingredients

- 1 to 1 1/2 pounds andouille or spicy smoked sausage, cut into 1/2-inch slices
- 3 (15-ounce) cans black beans, drained
- 1 1/2 cups chopped onion
- 1 1/2 cups chopped green bell pepper
- 1 1/2 cups chopped celery
- 3 cloves garlic, minced
- 2 teaspoons dried thyme
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons freshly ground white pepper
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon cayenne pepper, or to taste
- 3 bay leaves
- 1 (8-ounce) can tomato sauce
- 1 cup chicken broth

## Instructions

Brown the sliced sausage in a heavy skillet over medium heat.

Drain the fat and transfer the cooked sausage to the crock pot or dutch oven.

Add the remaining ingredients to the slow cooker and gently mix to combine.

Cover and cook on low for 7 to 9 hours, or on high for 3 1/2 to 4 1/2 hours.

Remove the bay leaves.

Serve with hot cooked rice, if desired.