



## BEANS AND SAUSAGE, MEXICAN STYLE

- 1 1/2 Quarts Dry Kidney Beans
- 4 1/2 Quarts Boiling Water
- 1 Quart Chopped Onions
- 1 1/4 Cups Chopped Bell Pepper
- 1 Tablespoon Minced Garlic
- 4 Pounds Bulk Sausage
- 2 Tablespoons Salt
- 2 Tablespoons Chili Powder
- 2 Quarts Canned Tomatoes
- 1 Quart Bean Liquor
- 1/2 Cup Flour

### DIRECTIONS

1. Add beans to boiling water, boil for 2 minutes.
2. Remove from heat and soak in hot water for 1 hour.
3. Place back on the heat and simmer for 1 hour.
4. Drain, reserving liquor.
5. Combine onion, bell pepper, garlic and sausage.
6. Cook until sausage is light brown, breaking it up with a fork while it cooks.
7. Add beans, salt, chili powder, tomatoes, bean liquor and flour.
8. Blend well.
9. Simmer until thickened, about 30 minutes, stirring frequently.
10. Makes 25 cups.