

BLACK-EYED PEA CASSEROLE



INGREDIENTS

- 1 lb. pork sausage
- 1½ cups raw rice
- 1 small onion, chopped
- 1 green bell pepper, chopped
- ¼ cup green onion, chopped
- 1 can beef broth
- 2 cans black eyed peas, do not drain liquid
- ½ cup butter
- 1 Tbsp parsley
- 1 Tbsp hot sauce

DIRECTIONS

Preheat oven to 350 degrees. While oven is heating, cook the sausage, remove from heat and drain off fat. In a separate pan, sauté onion and bell pepper in butter. Combine all ingredients into an oven proof dish. Mix well. Cover tightly with foil and bake for 40 minutes or until rice is cooked.

