Smoked Sausage and Red Beans

**Ingredients:**

* 3 pounds smoked sausage, cut into bite-sized pieces
* 8 (15 ounce) cans dark red kidney beans, drained and rinsed
* 4 cups water
* 2 cups uncooked white rice
* 1 large onion, chopped
* 6 tablespoons minced garlic
* 2 tablespoons Cajun seasoning
* 4 dashes hot pepper sauce, or to taste
* 1 teaspoon salt, or to taste
* 1 bay leaf

**Directions:**

1. In a 6-quart or larger slow cooker, combine smoked sausage, kidney beans, water, rice, onion, and garlic. Season with Cajun seasoning, hot pepper sauce, salt, and bay leaf. Cover and set on High. Once mixture is heated through, stir until well combined.
2. Cover and cook on Low for 6 hours or High for 4 hours.