



Jambalaya Recipe

INGREDIENTS

1 lb sausage chopped
2 bags frozen grilled chicken
1 lb bag long grain rice
1 medium onion, chopped
1 green bell pepper, chopped
1 bunch of celery, chopped
4.5 cups water
2 Tablespoons kitchen bouquet
Spoonful chicken base
Worcestershire sauce
Garlic to taste
Salt
Pepper
Optional: Hot Sauce

INSTRUCTIONS

1. Cook meat using a few dashes of Worcestershire sauce and hot sauce (optional). Move meat to stock pot.
2. In the same skillet you cooked the meat in, sauté the celery, bell pepper and onion. Add vegetables to stock pot. Add the 4.5 cups of water, kitchen bouquet, garlic, salt, pepper, chicken base to stock pot.
3. Bring to a bubbly boil - let it boil for a solid 5 minutes. Add rice and stir and bring back to a bubbly boil.
4. Put lid on - let it simmer for a solid 10 minutes. Turn off and let sit for 20 minutes.

Once you put the lid on Do NOT take off until after the total cooking and sitting time is over.