

JAMBALAYA

by Saffron Hodgson

Ingredients

- 2 smoked sausages such as andouille
- 1 brown onion
- 1 small green pepper
- 1 small red pepper
- 3 sticks of celery
- 4 cloves of garlic
- 1 can (14 oz /400g) crushed tomatoes
- 1/2 teaspoon ground black pepper
- 1 teaspoon thyme
- 1 teaspoon oregano
- 1 teaspoon paprika
- cayenne pepper, to taste
- 3 dashes of Worcestershire sauce
- 2 cups cubed smoked chicken
- 1 1/2 cups white rice
- 3 cups of chicken broth/stock



Recipe Directions

1. Slice the smoked sausage into rings. Dice into equal sizes the onion, bell peppers, and celery. Finely dice or crush the garlic.
2. Heat the Dutch oven or pot to a moderately hot heat. Add the sliced smoked sausage and cook until browned and oils have rendered into the Dutch oven. Remove the browned smoked sausage and set aside for later.
3. Add the diced onion, bell pepper, celery, and garlic to the Dutch oven and cook until fragrant and starting to soften.
4. Add to the Dutch oven the canned tomatoes, pepper, thyme, oregano, paprika, cayenne pepper, and Worcestershire sauce. Stir and bring to a simmer.
5. Return to the Dutch oven the browned smoked sausage along with the cubed smoked chicken. When heated through add the rice and chicken stock. Bring to the boil, stir, place the on the lid then take off the heat. The residual heat in the Dutch oven should be enough to cook the rice.
6. Check after 15 minutes, stir and if a cold day and the Dutch oven is cooling return to the heat and bring to a simmer only. (If brought to a boil it may cause the rice to stick).
7. When the rice is cooked through taste and adjust the seasoning as necessary with salt, adjust heat with cayenne pepper. Serve immediately while still hot.

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