



Jambalaya

Ingredients

¼ cup vegetable oil or lard
1 chicken, cut up and boned
1 ½ cups andouille sausage
TRINITY: 4 cups onions, 2 cups celery, 2 cups green pepper
(all chopped)
1 tablespoon chopped garlic
4 cups long-grain rice
3 cups stock
2 cups tomato juice or V-8
2 heaping teaspoons salt or Cajun seasoning

Directions

Season and brown chicken in oil over medium high heat. Add sausage to pot and sauté with chicken. Remove both from pot.

Sauté trinity and garlic until tender. Return chicken and sausage to pot. Add liquid, salt and seasoning, and bring to boil. Add rice and return to boil. Cover and reduce heat to a simmer. After 10 minutes of cooking, remove cover and quickly turn rice from top to bottom completely. Cook for an additional 20 minutes. Remove from heat and let stand covered, for 10 minutes.