

Jambalaya!

Mmmm, Mmmm, Good!

Thanks to a bonafide Louisiana girlfriend
by the name of Cherie B. Frobish!

I was in the mood for something spicy and
jambalaya hit the spot. Hope it hits yours too ~ enjoy!
Cam



Ingredients:

1 Package of boneless, skinless chicken thighs (about 6).

4 Louisiana Hot Link sausages.

12 to 18 jumbo shrimp or prawns – fresh is best. Peel, devein and cut tails off for ease of eating.

Louisiana's "Holy Trinity" 1 large green bell pepper, 1 medium/large yellow onion and 1 bunch of parsley.
(I used Italian but any kind will work. Chop up for 1 ½ Cup + or -)

4 cloves of minced garlic.

1 can, 14.5 oz. of diced tomatoes including the juice.

4 Cups of chicken broth.

2 Cups of short grain "sticky" rice.

Get everyone involved; it always tastes better this way! Use a large, heavy casserole type of dish (6 to 8 Qts.) that has a good amount of cooking surface & a lid. Slice up the sausages and heat over medium heat on your cook top. While that's cookin' quickly chop the onion and bell pepper. There should be oil from the sausages in the pan; add the onion and bell pepper and sauté until the onion is translucent. Don't forget to add the minced garlic for a couple of minutes!

While this is going on someone best be cubing the chicken as it needs to be added to the dish; now.

Add the 4 Cups of chicken broth.

Add the can of diced tomatoes with juice. You can add more if you want but watch the ratio of liquids to the amount of rice.

Add the 2 Cups of rice.

Ground sea salt and fresh pepper to taste.

Simmer this delightful mixture of ingredients for about 40 minutes; stir occasionally & do not boil! It's fine to keep the lid slightly ajar. Just make sure the rice is soaking up most of the liquid.

When you're about 6 to 8 minutes from being done, add the jumbo shrimp and tuck under the rice mixture. It will be cooked to perfection this way!

Serve the "sticky-wet" jambalaya in bowls; garnish with some extra parsley and have your favorite hot sauce ready for those who like it spicy! Serve with a green salad and crusty bread if so desired. A cold beer wouldn't hurt either!