

Jambalaya

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[Jambalaya](#) means all mixed up



So any meat can be used, most Common is Pork & Sausage But these are Great combos too. Shrimp & Sausage, Duck & sausage, Black Bird & Sausage, Tasso & Sausage, Pork & Andouille sausage, Shrimp & Andouille sausage, Pork & Andouille sausage.

Chicken or Turkey can be used as well.

Pork & Sausage Jambalaya

Ingredients

- 2lb. Pork cubed
- 1lb. Sausage sliced
- 3 tablespoons oil
- 1 cup chopped onion
- 1 cup chopped green bell pepper
 - 1/4 cup chopped tiny celery
 - 2 tablespoons chopped garlic
- 1 teaspoon Worcestershire sauce
 - 1 teaspoon hot sauce
- 4 cups rice
- 8 cups chicken broth
 - Salt and pepper
 - 2 1/2 tablespoons paprika

- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme

Directions

Combine Pork, Sausage and seasoning, and work in seasoning well. In a large Pot heat oil over med heat Start to Brown Meat keep stirring till all meat has been browned add in onion, pepper and celery, 3 minutes. Add garlic, Worcestershire and hot sauces. add Broth. Put Heat on High Cook for 30 min. Stir in rice and Reduce heat to medium and cook until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes. When rice is just tender add Green Onions and Parsley.

