

LOUISIANA JAMBALAYA

CCWC – Marilyn P.

Colder weather is coming this weekend and this is what is in store for our weekend.

Ingredients

- 1/4 cup canola oil
- 1/2 pound smoked sausage, halved and sliced
- 2 cups cubed fully cooked ham
- 2 celery ribs, chopped
- 1 large onion, chopped
- 1 medium green pepper, chopped
- 5 green onions, thinly sliced
- 2 garlic cloves, minced
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon cayenne pepper
- 2 cans (14-1/2 ounces each) chicken broth
- 1 cup uncooked long grain rice
- 1/3 cup water
- 4-1/2 teaspoons Worcestershire sauce
- 2 pounds peeled and deveined cooked shrimp (31-40 per pound)

Directions:

1. In a Dutch oven, heat oil over medium-high heat. Add sausage and ham; cook and stir until lightly browned. Remove and keep warm. In drippings, sauté celery, onion, green pepper and green onions until tender. Add garlic; cook and stir 1 minute longer. Stir in tomatoes, thyme, salt, pepper and cayenne; cook 5 minutes longer.
2. Stir in broth, rice, water and Worcestershire sauce. Bring to a boil. Reduce heat; simmer, covered, until rice is tender, about 20 minutes. Stir in sausage mixture and shrimp; heat through.

TOTAL TIME: Prep: 20 min. Cook: 30 min. **YIELD:** 12 servings.