



Jambalaya

Ingredients

- 4 lbs boneless, skinless chicken thighs cut into bite size pieces
- 3 lbs smoked sausage cut into bite size pieces
- 2 cups chopped celery
- 2 onions - chopped
- 3 bell peppers - chopped
- 6 cloves garlic - minced
- 6 cups beef broth
- 3 cups Basmati rice
- Cajun seasoning

DIRECTIONS

- In a heavy bottom 12 qt stock pot, heat 3 tbs of wagyu beef tallow
- Add the sausage and brown. Remove and set aside.
- Season chicken with Cajun seasoning and add to the pot and brown. Remove and set aside.
- Add the chopped celery, onions, and bell peppers and cook until softened.
- Add the minced garlic and cook an additional 3 minutes.
- Add Cajun seasoning to taste and combine thoroughly.
- Return the sausage and chicken to the pot and combine with the vegetables.
- Add the beef broth and bring to a boil.
- Add uncooked rice stirring to combine all ingredients.
- Cover pot and reduce heat to low for 20 minutes. DO NOT LIFT THE LID
- After 20 minutes lift the lid and fluff the rice, remove from heat, and return the lid to let the rice steam.
- Serve with garlic butter French bread
- Enjoy

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