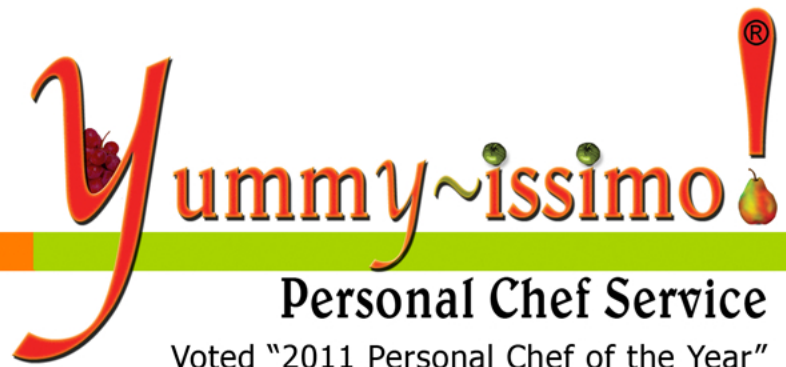


Spicy Jambalaya



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

A spicy Jambalaya with two kinds of sausage, chicken, shrimp and lots of onion, garlic and peppers served with brown rice.

Makes 6 servings

1 onion, diced	4 large chicken thighs, boneless, skinless, cut into bite-sized pieces	1/4t cayenne pepper
6 ribs celery, diced		1 ~ 14oz can diced tomatoes
1 large red bell pepper, diced	5oz Andouille sausage, cut into 1/2" pieces	2c clam broth
5 garlic cloves, peeled, diced	5oz smoked sausage, cut into 1/2" pieces	4c chicken stock
1 jalapeno pepper, diced	2c brown rice, uncooked	2 bay leaf
2t vegetable oil	1t salt	1 1/2 pound shrimp, peeled, deveined
	1/2t thyme, minced	2T parsley, minced

Heat oil in Dutch oven over medium high heat. Add chicken and cook until brown. Transfer to plate and set aside. Add sausage to Dutch oven and cook until browned. Transfer sausage to plate and set aside. Reduce heat to low and add diced vegetables, garlic and jalapeno, stirring occasionally until soft, about 4 minutes.

Add rice, salt, thyme and cayenne pepper and stir until rice is coated. Add tomatoes and their juices, chicken stock, clam juice, bay leaves, sausage and chicken to pot. Bring to boil and reduce to low. Cover and simmer 45 minutes, stirring occasionally. Scatter uncooked shrimp over rice and cook until shrimp are opaque and cooked through, about 5 minutes.

Remove bay leaves from pot. Add additional chicken broth, if desired, and simmer an additional 15~20 minutes. Jambalaya should be thick but not stiff.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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