

# CHICKEN AND SAUSAGE JAMBALAYA

## Ingredients

3 lbs chicken portions, skinned, boned, and cubed	1 tsp each cayenne, white, and black pepper
3 Tbsps butter or margarine	1 cup uncooked rice
1 large onion, chopped	14 oz canned tomatoes
3 sticks celery, chopped	6 oz smoked sausage, cut into 1/2-inch dice
1 large green pepper, seeded and chopped	3 cups chicken stock
1 clove garlic, crushed	Salt

## Directions

1. Use the chicken bones, skin, onion, and celery trimmings to make stock. Cover the ingredients with water, bring to the boil and then simmer slowly for 1 hour. Strain and reserve.
2. Melt the butter in a large saucepan and add the onion. Cook slowly to brown and then add the celery, green pepper, and garlic and cook briefly.
3. Add the three kinds of pepper and the rice, stirring to mix well. Add the chicken, tomatoes, sausage, stock, and salt, and mix well. Bring to the boil, then reduce the heat to simmering and cook about 20-25 minutes, stirring occasionally until the chicken is done and the rice is tender. The rice should have absorbed most of the liquid by the time it has cooked.

Serves 4-6

Source: *Cajun & Creole Cooking* (Thompson)