

Chicken and Andouille Sausage Jambalaya with Dirty Rice

Dirty Rice

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| Onion, chopped | 1 ¾ cups |
| Garlic, minced | 1 ½ tbsp |
| Converted Rice, uncooked | 2 ¼ cups |
| Chicken Broth, hot | 2 ¼ cups |
| Bulk Ground Pork Sausage | 2 # |
| Cajun Seasoning | 1 tbsp |
| Hot Sauce | 2 tsp |

Method:

1. Brown the pork sausage in a large skillet until cooked through. Remove the sausage from the pan and drain the fat from the sausage. Set the sausage aside and reserve the pork fat for the jambalaya recipe.
2. Place the skillet back on the stove, turn to medium heat. Add 2 tbsp of the pork fat back the skillet and add the onion. Cook for 5 minutes stirring frequently.
3. Add the garlic, cook for an additional 2 minutes.
4. Add the rice to the pan and blend with onion and garlic. Cook for 2 more minutes continuing to stir frequently until rice warms through.
5. Slowly add the broth while stirring. Bring to a simmer.
6. Cover pan and cook until rice is finished – about 15 to 20 minutes. Stir occasionally to prevent rice from sticking and burning on the bottom of the pan.
7. Reduce heat to low, add the cooked sausage Cajun seasoning and hot sauce. Toss lightly with a spoon until well blended.
8. Season with kosher salt and ground white pepper if so desired.

Recipe yield: 8 cups - ½ cup per serving

Chicken and Andouille Sausage Jambalaya

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| Andouille Sausage | 2 ½# |
| Chicken, diced, cooked | 2 ½# |
| Pork sausage drippings | 3 tbsp |
| Onion, chopped | 1 ¾ cups |
| Green Bell Pepper, chopped | 2 cups |
| Celery, chopped | 1 ¾ cups |
| Garlic, minced | 2 ½ tbsp (or about 8 cloves) |
| Tomato Sauce | 2 ½ cups |
| Roma Tomato, fresh, diced | 2 cups |
| Cajun Seasoning | 2 tsp |
| Ground White Pepper | ½ tsp |
| Kosher Salt | to taste |

Method:

1. Brown the andouille sausage in a large skillet. While browning, remove excess liquid and juices from the pan and reserve.
2. Remove the sausage from the pan. Add 3 tbsp pork sausage drippings set aside from the dirty rice. Heat for 30 seconds.
3. Add the onion, celery and green peppers. Cook for 5 minutes.
4. Add the garlic and continue to cook for an additional 3 minutes.
5. Add the cooked chicken and the andouille sausage. Blend.
6. Add the tomato sauce and bring to a simmer.
7. Blend in the diced tomato, Cajun seasoning and white pepper.
8. Return to a simmer, cover and cook for 45 minutes stirring occasionally.
9. Add back the reserved liquid from cooking the andouille sausage. Generally only half of the reserved cooking liquid will be needed to adjust the consistency of the jambalaya. The final result should be a stew-like consistency.
10. Return to a simmer for 2 minutes. Remove from heat.
11. Adjust seasoning as desired.

Serve the jambalaya as you would a stew. Place ½ cup of hot dirty rice in a bowl and pour the jambalaya over the top.

Yield: (16) 1 ¾ servings