

Out West Jambalaya

Iris Ann Porter

- 8 slices of bacon
- 1 lb raw chicken breasts chopped
- 1 lb chorizo sausage, crumbled
- 1 lb ham, chopped up
- 1 lb raw shrimp
- 2 ½ cups chopped onions
- ½ cup chopped celery
- 2 cups red, green or yellow peppers
- ½ cup sliced carrots
- 5 cloves garlic - crushed
- 2 15 oz cans tomato sauce
- 1 14 oz can tomatoes
- 14 oz can chicken broth
- 2 cups raw rice
- 2 tsp salt
- 1 tsp chili pepper
- ½ cup fresh parsley
- 2 tbsp Louisiana Hot Sauce
- 2 - 3 tbsp Jambalaya/creole seasoning mix
- OR
- 2 tsp cayenne, 2 tsp pepper, 1 tsp oregano, 2 tsp thyme and 2 bay leaves

Fry or sauté bacon, chorizo and chicken pieces (separately) until cooked. Set aside. In a large heavy-bottomed Dutch oven/pot, combine bacon, chicken, chopped vegetables, garlic, tomatoes, chicken broth and spices. Let simmer 45 - 50 minutes.

Add ham, cooked chorizo and rice. Simmer until rice soft and mixture thickens. Add shrimp last and cook further until shrimp done. Serve with cornbread.

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