



# JAMBALAYA

Makes 4 main course or 8 appetizer servings

## Seasoning Mix:

- 4 small whole bay leaves
- 1 tsp. salt
- 1 tsp. white pepper
- 1 tsp. dry mustard
- 1 tsp. cayenne pepper
- 1 tsp. gumbo file
- $\frac{1}{2}$  tsp. ground cumin
- $\frac{1}{2}$  tsp. black pepper
- $\frac{1}{2}$  tsp. dried thyme leaves

## Other Ingredients:

- 4 tbsp. butter
- 6 oz. smoked ham, diced, about  $1\frac{1}{2}$  cups
- 6 oz. andouille smoked sausage or any smoked pork sausage such as Polish, diced, about 1 cup
- $1\frac{1}{2}$  cups chopped onions
- $1\frac{1}{2}$  cups chopped celery
- 1 cup chopped green bell peppers
- $1\frac{1}{2}$  tsp. minced garlic
- 2 cups uncooked rice (preferably converted)
- 4 cups chicken stock

## Instructions:

1. Thoroughly combine the seasoning mix ingredients in a small bowl and set aside.
2. In a large heavy Dutch oven (preferably cast iron) melt the butter over high heat.
3. Add the ham and andouille; cook 5 minutes, stirring occasionally.



4. Add the onions, celery, bell peppers, seasoning mix and garlic, stir well.
5. Continue cooking until browned, about 10-12 minutes, stirring occasionally and scraping the pan bottom well.
6. Stir in the rice and cook 5 minutes, stirring and scraping the pan bottom occasionally.
7. Add the stock, stirring well.
8. Bring the mixture to a boil; reduce heat and simmer until rice is tender but still a bit crunchy, about 20 minutes, stirring occasionally toward the end of cooking time.
9. Remove bay leaves and serve immediately.