

Homemade Chicken and Sausage Jambalaya

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This savory and hearty jambalaya will wow guests with its delicate homemade flavors. Simmer whole chicken until it falls off the bone, and use the homemade broth to flavor this hearty rice and chicken dish. The incredible spicy flavors and delicate chicken and sausage are well worth the effort.

Ingredients:

- 1 whole roasting chicken, cut into pieces
- 1 pound smoke sausage, sliced
- 2 Tbsp oil
- 3 green bell peppers, diced
- 2 onions, diced
- 5 cloves garlic, minced
- 2 (14.5 oz) cans peeled and diced tomatoes
- 1 Tbsp chili powder
- ½ tsp hot pepper sauce
- 1 tsp Worcestershire sauce
- 3 bay leaves
- 1 (6 oz) can tomato paste
- 2 c. uncooked white rice
- 6 c. water

Directions:

1. Place chicken in large pot and cover with water. Bring to a boil, then reduce heat and simmer 1 hour or until chicken is opaque and falls from the bone. Remove chicken, reserving broth.
2. Cool chicken, and remove from bone, shredding meat. Set aside.
3. In large pot heat oil over medium heat. Saute bell peppers, onion, and garlic until onion is translucent. Stir in 1 c. broth, tomatoes, chili powder, pepper sauce, cayenne, Worcestershire sauce, and bay leaves. Reduce heat and simmer 15 minutes.
4. Add chicken, chopped sausage, tomato paste, and 1 c. reserved broth. Cover and simmer 15 minutes. Mix in 2 c. broth and uncooked rice. Simmer 20 minutes until rice is tender. Serve hot.

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