

JAMBALAYA from the CORNER POCKET
Chef Jason Wade

Ingredients:

8 4oz. Links of Italian Sausage (Casings removed and diced into bite sized pieces)
Slices of Raw Bacon - Roughly Chopped
Cups Cooked Chicken - Diced into bite sized pieces
Cups Cooked Shrimp

All below cleaned and medium diced:

medium Yellow Onions
medium Green Bell Peppers
Ribs Celery
4 Fresh Large Tomatoes

4 Cups Chicken Stock
1 1/2 Cups Converted Rice
3T Dark Chili Powder
3T Freshly Chopped Thyme
3T Freshly Chopped Chives
Salt & Pepper to Taste

Method:

Cook onions, celery, peppers and bacon until vegetables are tender. Add Italian sausage. Cook until sausage is cooked through. Add thyme, chives and chili powder. Cook 2 minutes stirring constantly. Add tomatoes, stock and rice. Simmer until rice is tender. Finish with cooked chicken, cooked shrimp and salt and pepper. Serve with garlic toast.