

Vic's Jambalaya

1 lb andouille sausage- sliced and halved
 $\frac{3}{4}$ lb chicken - cut into small, bite size pieces (thighs/breast as preferred)
1 lb uncooked shrimp (16-20 count?) chopped (3 pieces ea.)
8 oz lump crab meat (use QUALITY crab meat - I know it's pricey!)
1 sweet onion - small chopped
1 red bell pepper (or green, I just don't like green ☺) sm chopped
 $\frac{1}{2}$ c sm chopped celery
2-4 cloves garlic - minced (to taste)
8 oz diced tomatoes
8 oz crushed tomatoes in sauce
64 oz chicken broth (or more)
1 lg bag frozen okra (it's just as good as fresh)
1+ c long grain rice (I like white, slow cooking - not minute rice)
Season to your taste - below quantities are an estimate
S&P, 2 bay leaves, 1 tsp basil, $\frac{1}{4}$ tsp cayenne, $\frac{1}{2}$ tsp cumin, 1 tsp oregano, 1 tsp
smoked paprika, 1 tsp parsley, $\frac{1}{4}$ tps thyme, - and if you've got a little "wiley's
dirty spice" on hand that's GREAT* I used a couple tblsp with the line-up
above.
Hot sauce (I used 10+ drops of texas pete's and a squirt of sriracha)

Slice sausage - sauté quickly in olive oil in dutch oven just to brown - remove
Sauté chicken in same (almost done - just to get a little braise) - remove
Sauté shrimp in same (just 1-2 minutes half pink) - remove
Sauté onion, pepper, celery - add garlic in the last 3-4 mins
Add tomatoes - sauté a minute
Add broth and bring to hi simmer
Add rice & simmer until cooked
Add spices, okra and sausage & chix and stew for at 30 minutes - adding
water if necessary to keep a "broth" consistency
Add rice in the last few minutes (if you only have minute rice)
Add shrimp and crab meat and stew just for 5-10 mins (so shrimp & chix are
fully cooked and all flavors blended
Additional seasoning/hot sauce to taste

Serve with extra hot sauce ☺

*wiley's dirty spice mix - see shrimp & grits recipe on my website for this
<http://perfectbite.org/wp-content/uploads/2017/01/Wileys-Shrimp-Grits.pdf> I keep a container of it around GREAT homemade Cajun spice

Good crab (worth it)



In progress



Jambalaya!

