

JAMBALAYA

(Serves 4-5)

INGREDIENTS:

- 8 oz. (½ 16oz package) Beef-smoked sausage, cut into ½ -inch slices
- 16 oz. chicken breast, cut into 1 inch pieces
- 1 medium onion, chopped
- 1 small green/red bell pepper, chopped
- 1 stalk of celery diced
- 1 (14 ½ ounce) can diced tomatoes, undrained
- 1 (14 ½ ounce) can green chilis, undrained
- 1 (8-ounce) can tomato sauce
- ½ teaspoon thyme
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon garlic salt
- ¼ teaspoon garlic powder
- 1 Tablespoon vegetable oil
- Hot Sauce for garnish

EQUIPMENT: (Briquettes: 18 bottom / 7 top)

- Dutch Oven, Dutch Oven Tools & Oven Mitts
- Charcoal Briquettes
- Cutting Board & Paring Knife
- Measuring Spoons
- Cooking/Serving Spoons x2 (one can be slotted)
- Camp Stove & Fuel (for rice)
- Large Pot, Lid, Colander & Serving Bowl (for rice)

PREPARATION:

- Add oil to Dutch Oven, preheat, and sauté onion, green pepper, celery for about 5 minutes (till onion translucent).
- Add diced chicken and cook, stirring often until chicken no longer pink, approx 12 minutes.
- Add remaining ingredients, mix thoroughly and simmer on low at least 20 minutes, covered, stirring occasionally.
- Serve with cooked rice and hot sauce.

TIP: To serve **(16-20)** increase to 32 oz. sausage; 64 oz. chicken breast; 4 medium onions; 4 small green/red bell pepper; 4 stalks celery; 4 cans each: diced tomatoes, green chilis & tomato sauce; and double spices & vegetable oil.