

Tim Farmer's Country Kitchen

JAMBALAYA

*1/3 cup onion, chopped
1/3 cup celery, chopped
1/3 cup red pepper, chopped
3 garlic cloves, minced
Dash of Tony Chacheres seasoning
Dash bourbon smoked paprika
Dash of cayenne pepper
Dash salt and pepper
3/4 cup rice
1 1/2 cups chicken broth
3/4 pound Andouille sausage
3/4 pound crawfish
7-8 ounces red beans (drained)
7-8 ounces diced tomatoes (drained)
2 bay leaves
Splash of hot sauce*



Add oil to pot and sauté vegetables until soft. Chop garlic and add to pan. Stir in seasonings. Add rice and chicken stock (a little bit at a time) and cook about 15 minutes (until rice is soft). Add in sausage and crawfish and stir to combine. Add red beans, diced tomatoes, bay leaves and a splash of hot sauce. Cover, reduce heat and let simmer about 15 minutes. Remove bay leaves before serving.

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