

# Jambalaya

## Ingredients

- 2 ham hocks
- 4 carrots, chopped
- 1 yellow onion, peeled and chopped
- 3 stalks celery, chopped
- 3 lb. chicken
- 2 bay leaves
- 2 tbl peanut oil
- 1 cup chopped yellow onion
- 1 green pepper, chopped
- 1 cup celery, chopped
- 5 green onions, chopped
- 1 28 oz. can chopped tomatoes (reserve liquid)
- 4 tbl tomato paste
- ¼ cup chopped parsley
- 3 cloves crushed garlic
- 1 tsp whole thyme
- 1 tsp basil
- Salt and pepper to taste
- 1/8 cup Worcestershire sauce
- 1 lb. hot smoked link sausage
- 1 lb. cooked shrimp
- 2 cups rice

## Instructions

- Place ham hocks, carrots, onion and celery in a pot, cover with water and cook for 2 hours
- Add chicken and 1 bay leaf, cover, simmer for 1 hour (until chicken is tender)
- Allow the pot to cool, then bone the chicken and chop the meat
- Bone the ham hocks, remove the skin and chop the meat.
- Reserve 3 cups of stock and the two meats
- Heat oil in a Dutch oven and add the chopped onion and pepper, sauté until tender
- Add the celery, green onion and tomatoes and cook until soft.
- Add the ham hock meat and tomato paste, then sauté until mixture begins to brown
- Add parsley, garlic, 1 bay leaf, thyme, basil, salt, pepper, Worcestershire sauce, tomato liquid and 2 cups of stock and cook for 1 hour
- Cut sausages into bite size slices, then brown in another pan.
- Discard grease and place sausage slices in the gravy.
- Rinse the frying pan with 1 cup reserved stock, then pour into gravy
- Place the rice in the gravy, along with the chicken meat and shrimp
- Cover and bring to a boil, then reduce heat and cook for 25 minutes (until rice is tender)
- Watch cooking process so pot does not dry out (might need more liquid to finish cooking rice)