

CREOLE JAMBALAYA

10 20 40 SERVINGS

2	4	8	LBS.	HAM (DICED)
2	4	8	LBS.	SMOKED SAUSAGE CUT INTO ½ PIECES
2	4	8	LBS	SHRIMP
1	2	4	EA	LARGE ONION (CHOPPED)
½	1	2	CUP	PARSLEY (CHOPPED)
5	10	20	CLOVES	GARLIC MINCED
1	2	4	CAN	(16 OZ) TOMATOES
1	2	4	TSP	THYME
2	4	8	EA.	BAY LEAVES
SALT & PEPPER TO TASTE				
2	4	8	CUP	RICE
2	4	8	CUPS	WATER

1. BROWN HAM & SAUSAGE IN A LARGE FRY PAN, POUR OFF EXCESS FAT.
2. ADD ONIONS, GARLIC, CELERY, SAUTE UNTIL LIMP.
3. ADD WATER, TOMATOTES, THYME, BAY LEAVES, SALT & PEPPER.
4. BRING TO A BOIL, ADD RICE & SHRIMP. STIR ONCE, PUT HEAT ON LOW & COVER. DO NOT STIR. LIFT WITH FORK, IF STICKING ADD ½ (1 OR 2) CUPS MORE WATER
5. THE RICE WILL TAKE ABOUT 30 MIN. TO COOK.
6. COOK UNTIL TENDER, STIR IN PARSLEY, SERVE HOT.