

# Jambalaya

Small version

Seasoning:

1 bay leaf

½ ts Red, White & Black Pepper

½ ts Thyme

¼ ts rubbed sage

2 tbs butter

¼ lb ham

½ lb chicken

¼ lb smoked sausage

½ c Onion, Celery, Bell pepper

1 ts garlic

¼ c tomato sauce

½ c tomatoes (chopped)

1 c Rice (converted)

2 c stock

Cook ham & sausage till starting to brown

Add chicken...till brown

Add seasoning and ½ of vegies and cook (not tomatoes or sauce)

Add tomato sauce

Add remaining vegies and tomatoes

Add rice & stock and cook covered 20 to 30 minutes till rice is tender but not mushy

**\*To make the full version of the Jambalaya double the measurements. \***