

The Inclusive and Diverse Conference Jambalaya Recipe

Serves 4-6

1 green pepper

1 red pepper

1 large onion

3-4 ribs celery

3-4 garlic cloves

1 lb kielbasa (or better yet andouille sausage)

3 slices bacon, chopped

1 lb cut up cooked chicken

1 pound peeled uncooked shrimp

1 large can tomatoes

Parsley

1 cup short grain rice

2 cups chicken broth

Worcestershire Sauce

Franks Hot Sauce or Tabasco or Crystal

Olive Oil

Saute bacon in a bit of olive oil until it starts to turn brown, add garlic and stir briefly then add peppers, onion and celery and sauté for 4-5 minutes until vegetables are soft. Add the cup of rice and sauté with vegetables for 3-5 minutes.

Add chicken broth and tomatoes and simmer for 15 minutes then add sausage and chicken. Add Worcestershire Sauce and Hot Sauce to taste...cover and cook for another 15 minutes. Add shrimp last and cook for another 10-15 minutes or until the shrimp are cooked and the rice is done. Garnish with parsley