

Chicken Sausage Jambalaya

Revised 12-01-24

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*Relation to Andy and/or Flora Lehr

Ingredients

Onions	3 pounds finely chopped
Salt	To taste
Pepper	To taste
Green Onions	6 bunches chopped
Parsley	½ bunch chopped
Garlic	½ pod chopped
Chickens	4
Red Pepper	To taste
Garlic Powder	To taste
Smoked Sausage	4 pounds
Cooking Oil	
Water	20 cups
Kitchen Bouquet	
Chicken Bouillon Cubes	6
Rice	10 cups

Directions

1. Use heavy pot or cast iron, one pot needed
2. Finely chop 3 pounds onion, salt and pepper to taste, place in separate bowl
3. Chop 6 bunches green onions, salt and pepper taste, please in separate bowl
4. Chop ½ bunch parsley and ½ pod garlic, salt and pepper, place in separate bowl
5. Cut up 4 chickens, salt and pepper both sides
6. Sprinkle chicken lightly with red pepper and garlic powder
7. Cut 4 pounds of smoked sausage into one-inch pieces
8. Brown the chicken in deep hot oil
9. Do not cook long or the chicken will fall apart
10. After all the chicken is browned, take out some of the oil and brown the sausage
11. After browning the sausage take nearly all of the oil out
12. Now you are ready to cook the seasonings

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13. It takes very little oil as with onions will make juice
14. Saute the onions until tender
15. Add green onions, parsley and garlic that were placed in the separate bowls
16. Cook until green onions are wilted
17. Now add 20 cups of water to the seasonings
18. Add Kitchen Bouquet to water to give dark brown color
19. Add 6 chicken bouillon cubes
20. Put meat back into pot piece by piece
21. This way you will keep unnecessary oil out
22. Bring water to boil fairly rapidly
23. While waiting for water to boil, add salt until the juice tastes a little too salty
24. Add black and red pepper to taste
25. Once water boils a few minutes, cut fire very low and add 10 cups raw rice
26. Mix rice in the juice and meat
27. Cover and keep fire low
28. Stir only twice
29. If rice appears too wet, remove top neat the end of cooking

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30. Cook until the rice is done

Yields 20 servings