

Jambalaya

Revised 11-25-25

Dianna Phillips, granddaughter*

*Relation to Andy and/or Flora Lehr

Ingredients

Chicken thighs	8-10
Fresh thyme	Enough to fill a sachet with basil and parsley
Basil	Enough to fill a sachet with thyme and parsley
Parsley	Enough to fill a sachet with basil and thyme
Pork sausage	1-1 ½ pounds
Rice – extra long grain or par boiled	3 cups
Onion – white or purple	2 large
Celery	3-5 large stalks
Bell pepper – any color	1
Garlic	2 Tablespoons
Butter	1 stick – 8 tablespoons/4 ounces
Cooking oil or bacon drippings	enough to cover the bottom of two pots
Bay leaf	2
Water	6 cups
Salt	To taste
Pepper	To taste
Tabasco	for individual servings

Directions

1. Remove the skin from the chicken thigh and debone it. Cut the thighs into 1-inch cubes. Save the bone and any attached meat
2. Cut the pork sausage into ½ inch sections
3. Make a sachet with 3 inches by 3 inches cheesecloth square and string. Include the thyme, basil and parsley in the sachet.
4. Peel and cut the onions into ½ inch squares
5. Remove the foliage and base of the celery and finely chop
6. Remove stem, pulp and seeds from the bell pepper and finely chop
7. Peel, remove hard ends and finely chop
8. Peel bottom husk and roots, chop – preserve the green tops
9. Break or crack chicken bones

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10. Heat a cast iron pot to high heat. Add enough cooking oil to cover the bottom of the pot. Add the chicken bones to the pot. Brown the bones until they are very dark brown.
11. Add six cups of water to the pot and return it to a boil
12. Reduce the heat to the pot. Add two bay leaves and the sachet to the pot
13. Cover the pot and simmer for two hours
14. Pour the stock into a container – the stock can be prepared in advance. This recipe requires 5 cups of liquid stock. **DO NOT USE BULLION CUBE OR CHICKEN BROTH**
15. Two hours before serving, begin the Jambalaya by heating a cast iron pot with a lid. Cover the bottom of the pot with cooking oil and add the chicken cubes.
16. Brown the chicken on all sides and remove
17. Add any remaining liquid from the pot to the liquid stock
18. Heat the cast iron pot, cover the bottom of the pot with cooking oil and brown the sausage. Then remove the sausage.
19. Add any remaining liquid to the liquid stock
20. Heat the cast iron pot, cover the bottom of the pot with cooking oil. Add the onions, celery and bell pepper. Cook until wilted
21. Add the garlic and green onion bottoms to the pot. Cook for 3-5 minutes
22. Add the chicken, sausage and butter to the pot. Stir until thoroughly mixed
23. Add 5 cups of liquid stock to the pot, increase the heat to rolling boil
24. Add 3 cups of rice to the pot
25. Add salt and pepper to taste
26. When the pot boils, cover the pot, reduce the heat to the lowest setting. Leave it for 25 minutes
27. Remove the cover. Add the green onion tops.
28. Stir the ingredients on the top throughout the pot. Cover the pot and cook for 5 minutes.
29. Uncover and leave over the heat for 5 minutes
30. Serve with green salad and French bread

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Serves eight hearty appetites.

Note: If you make your Jambalaya too pepper hot, your guests may not fully enjoy the other great tastes. Allow them to choose their own level of BTU by offering Louisiana pepper sauce or Cajan spice mix. Tony's and Tabasco are great choices.