

Chicken Jambalaya

Yield: 6-8 Servings

2 Tbl vegetable oil	$\frac{1}{2}$ Tsp black pepper
3 Lbs chicken breasts, 1" cubes	$\frac{1}{4}$ Tsp cayenne pepper
4 Cups onion, chopped	$\frac{1}{2}$ Tsp chili powder
$\frac{3}{4}$ Cup green pepper, chopped	2 whole bay leaves, crushed
$\frac{3}{4}$ Cup green onions, thinly sliced	$\frac{1}{4}$ Tsp thyme
1 Tbl garlic, minced	$\frac{1}{8}$ Tsp cloves, ground
3 Tbl fresh parsley, minced	$\frac{1}{4}$ Tsp basil
4 sausages (Polish, Andouille, or -other), sliced	$\frac{1}{8}$ Tsp mace
1 Tbl salt	1 $\frac{1}{2}$ Cups brown rice, uncooked
	5 Cups water

Directions:

In a large kettle, heat the oil over high heat. Brown the chicken in the hot oil, turning frequently to ensure even browning. As the pieces brown, remove them to a large platter. When all the chicken is browned and removed, add the vegetables and parsley to the kettle. Reduce the heat to medium and cook, stirring frequently, for about 15 minutes or until the vegetables are beginning to brown.

Add the sausage and seasonings and continue cooking and stirring for 5 minutes more, then add the reserved chicken, rice and water. Mix gently. Raise the heat to high and bring to a boil, then cover the kettle and turn the heat to very low. Cook for 45 minutes, uncovering from time to time to stir.

Uncover during the last 10 minutes of cooking and raise the heat to medium. Stir gently and frequently as the rice absorbs the water. Serve immediately.

