

Adapted from [Mother's](#) in New Orleans, Louisiana.



Jambalaya

2 oz. butter
1 onion, diced
3/4 c rice
2 c chicken stock
3 bay leaves
8 oz. smoked sausage, sliced
8 oz. chicken, cooked and shredded
1/2 c celery, diced
1 green pepper, diced
3-4 cloves garlic, minced
1 t thyme
1 t basil
1 t oregano
1/4 t white pepper
1/4 t cayenne
1-1/2 T flour
1 c Creole tomato sauce
1/2 c green onions, greens diced

Preheat oven to 450F. In a medium, oven-safe, saucepan melt the butter and sauté half the onions until translucent. Add rice and 1 cup of chicken stock and 1 bay leaf. Bring the mixture to a boil, then place into the oven for five to seven minutes, or until rice is approximately halfway cooked. Set aside.

While the rice is baking, add the sausage and chicken to a skillet, rendering the fat. Remove sausage and chicken, and set aside. In the same pan, sauté the remaining onion, celery and green pepper with the seasonings (thyme through the cayenne). Dust the veggies with the flour and cook for a 3 to 5 more minutes.

When the rice comes out of the oven, add remaining chicken stock and heat on the stove top for two minutes. Then add the sausage and chicken, pre-cooked rice, Creole tomato sauce, green onions and remaining bay leaves. Simmer for 30 minutes. Remove bay leaves, add salt and pepper to taste and serve.