



# JAMBALAYA

by Chef Jeremy Langlois

## Ingredients

- 1 pound cubed pork butt
- 1 pound cubed chicken thighs
- 1 pound sliced andouille
- 1/4 cup oil
- 2 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped bell pepper
- 1/4 cup diced garlic
- 7 cups chicken stock
- 1 cup sliced green onions
- 1/2 cup chopped parsley
- salt and black pepper
- dash of hot sauce
- 4 cups Uncle Ben's long grain rice

**SERVES 12**

## Directions

In a two-gallon cast iron dutch oven, heat oil over medium-high heat. Sauté cubed pork until dark brown on all sides, approximately thirty minutes. Add cubed chicken and andouille and cook an additional ten to fifteen minutes. Add onions, celery, bell pepper and garlic. Continue cooking until all vegetables are well caramelized. Add chicken stock, bring to a rolling boil and reduce heat to simmer. Cook all ingredients in stock approximately fifteen minutes for flavors to develop. Add green onions and parsley. Season to taste using salt, pepper and hot sauce. Add rice and bring to a rolling boil. Reduce heat to very low then cover and allow to cook forty five minutes, stirring once at 15 minutes.