

### **Breakfast Jambalaya**

- 12 ounces bacon, cut into 1/2 inch pieces**
- 1 pound roll premium sage breakfast sausage**
- 1-1/2 cups long grain white rice**
- 2 cups water**
- 3/4 cup chunky salsa**
- 1 teaspoon salt**
- 6 eggs**
- 2 tablespoons milk**
- 2 tablespoons butter**
- 1 green onion, thinly sliced**

In a 4-quart saucepan (with heavy bottom and tight-fitting lid), on medium-low to medium heat, cook the bacon, stirring occasionally, until almost done. Add sausage and cook, stirring occasionally until sausage is browned. Drain.

Add rice, water, salsa, and salt and stir. Increase heat to high.

When liquid comes to a boil, turn heat to low, stir, and cook covered until rice is tender and liquid is absorbed, about 30 minutes. Remove from heat and let stand covered at least 10 minutes.

In a large bowl, whisk eggs and milk until well mixed. In a 10-inch nonstick frying pan, melt butter on medium to medium high heat.

Add egg mixture and cook, breaking up large pieces as they form, until done.

Mix scrambled eggs and rice mixture.

Garnish with green onion.

Makes 6 servings.

**Submitted by:  
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