

October 18, 2008
Randolph Air Force Base
Our Lady Of Loretta
Church Picnic – San Antonio
Chicken and Shrimp Jambalaya in Two 20 Gallon Shodnier
Serves approximately: 350 - 12oz servings

Ingredients:

Meats:

- 25 pounds Chicken thighs & breast, de-boned and cut into bite-sized pieces
- 10 pounds shrimp de-veined (150-200per pound)
- 3 pounds bacon (ends & pieces), cut into ¼ inch slices
- 4 pounds Andouille sausage, cut into ¼ inch slices
- 8 pounds Hillshire Smoked sausage, cut into ¼ inch slices
- 1-5 pound ham center cut, cubed to ½ inch pieces

Seasonings:

- 25 pounds onions, chopped
- 6 bell peppers, chopped
- 1 stalk celery, chopped
- 5 bunches shallots (green onions), chopped
- 3 bunches parsley, chopped
- 10 Bay Leaves
- 1 jar minced garlic
- 2 (10 oz.) cans Rotel Tomatoes
- 1 10oz can Tomato Paste
- 1 jar ham base
- 1 jar crab bases
- 4 cans of Chicken Broth
- 2 box Onion Soup Mix
- 2 box Mushroom Soup Mix
- 1 small jar Olive Oil
- 1 20oz jar McCormick Season-All
- 15 pounds Uncle Bens Rice

Procedure:

Season chicken and shrimp with Season-all the night before to marinate. Heat up **Shodnier #1**. Cook the bacon to a crisp (remove and leave grease). Next start browning onions in bacon grease until it caramelizes. Then add Rotel & Tomato Paste and cook for 20 minutes. Then add the bell peppers, celery, and bacon. Continue to stir for another 20 minutes.

In Pot #2, brown Andouille and smoked sausage. Then remove the Andouille and Smoked Sausage from the pot set aside, and throw away the grease. Next, brown ham then set aside. Next add chicken to the pot, drizzle with olive oil and rouée until brown remove and set aside. Next, do the same thing with the shrimp.

In Pot #1 add Bay Leaves, garlic, soup mixes, and bases. Add 1gallon of water bring to a hard boil for at least 15minutes. Next add parsley and shallots along with all other