

18 March 2015
St. Luke's Baptist Hospital
Matt Karns Memorial Circle of Care (Fund Raiser)

Cook: Bob Faulk
Chicken and Shrimp Jambalaya
Servings: 200 (approx. @ 12oz servings)

Ingredients:

Meats:

- 10lbs Chicken thighs & breasts, de-boned and cut into bite-sized pieces
- 5lbs shrimp de-veined (50-60 per lbs.)
- 2lbs bacon cut into ¼ inch slices
- 2lbs Andouille Sausage, cut into ¼ inch slices
- 2lbs Hillshire Smoked sausage, cut into ½ inch pieces
- 1-½ lbs ham center cut, cubed to ½ inch pieces

Seasonings:

- 15lbs onions, chopped ¼ inch
- 6 bell peppers, chopped ¼ inch
- ½ stalk celery, chopped ¼ inch
- 2 bunches shallots (green onions), chopped
- 1 bunch parsley, chopped
- 1 small jar minced garlic
- 2 (10oz) cans Rotell tomatoes
- 3 (32oz) seafood stock
- 1 (32oz) chicken stock
- McCormick Season-All
- 1 (4oz) Savoie's flavoring or browning sauce
- 25 cups Uncle Ben's Rice (about a 10lbs bag)

Procedure:

- 1) Season chicken and shrimp with Season-All the night before to marinate.
- 2) Heat-up "Chaudiere" (cast iron pot). Cook the bacon to crisp (remove and leave grease).
- 3) Next start browning onions in bacon grease until it caramelizes. Then add Rotell and cook for about 20 minutes. Then stir in "Savoie's flavor and browning sauce (or you can substitute with Kitchen Bouquet).