

- 4) Then add the bell peppers, celery, and bacon (from step 2). Continue to stir for another 20 minutes (approx.)
- 5) Add Andouille, smoked sausage and ham together and continue browning in the same pot and continue to stir until done.
- 6) Then empty entire contents of pot and set aside.
- 7) Using "Chaudiere", start browning marinated chicken pieces and stir gently (so not to emulsify chicken) and add stock as needed but do not boil the chicken. Then remove cooked chicken and sauce then set aside.
- 8) Using "Chaudiere", start browning shrimp using the same process as the chicken in step 7 above. Then remove and set aside.
- 9) Let all cooked items cool then bag and chill to be ready for transport in cooler.

Cooking Event:

Using: 33 Cup Rice Cooker

- 1) Add 25 cups of rice in bottom of pot
- 2) Add onion, sausage and ham mix and a little bit of stock and stir
- 3) Add chicken, shrimp and a little bit stock and stir
- 4) Once it's evenly mixed, add stock until you reach 33 cup water line in rice cooker, then close the hatch and power it on until cooked
- 5) Open lid, check and stir. Using your better judgment, you may need additional stock and re-start the cooking process.