

Pat Brady
Chicken and Shrimp Jambalaya in Two 10 Gallon Shodnier
Serves approximately: 115cup servings

Ingredients:

Meats:

- 5 pounds Chicken breast, de-boned and cut into bite-sized pieces
- 5 pounds Chicken thighs, de-boned and cut into bite-sized pieces
- 10 pounds shrimp de-veined
- 2 pounds bacon slices, cut into 1/4 inch slices
- 2 pounds Andouille sausage, cut into 1/4 inch slices
- 2 pounds Hillshire Smoked sausage, cut into 1/4 inch slices
- 1 (1 1/2 lb.) hams, cubed to 1/2 inch pieces

Seasonings:

- 1 jar McCormick Season-All
- 15 pounds onions, chopped
- 5 bell peppers, chopped
- 1/2 stalks celery, chopped
- 2 (10 oz.) cans Rotel Tomatoes
- 10 Bay Leaves
- 1 jar minced garlic
- 5 bunches shallots, chopped
- 3 bunches parsley, chopped
- 1/2 jar ham base
- 1 jar crab bases
- 1 jar chicken bases
- 6 pounds Rice Uncle Ben (115 1/2 cups)

Procedure:

Season chicken and shrimp with Season-all the night before.
 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 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 routee until brown remove and set aside. Next, do the same thing with the shrimp.
In Pot #1 add Bay Leaves, garlic, and bases. Add 1gallon of water bring to a hard boil for at least 15minutes. Next add parsley and shallots along with all other ingredients so that everything is in Pot #1. Fill with water and bring to a hard boil again.
 Remove 1 1/2 to 2 inches of sauce from the pot and set aside for emergency purposes.
 Add rice to the pot and stir constantly on round bottom until the rice absorbs all of the sauce. Lower Flame to Very Low and cover.