**Chicken Jambalaya**

Serves 10

Prepare the chicken and sausage at home and freeze in Zip-loc bags, along with the broth. Chopped onions and green peppers can also be done in advance. A double batch will squeeze into a 12"Dutch oven. Shrimp can be added or substituted for the chicken. Wild rice can be used instead of long-grained rice.

1      broiler-fryer chicken, 2 1/2 to 3 lbs. - remove bones and skin
3/4    pound spicy sausage links
1      28 oz. can tomatoes
1      cup long grain rice, uncooked
1      onion, chopped
1      green bell pepper, chopped
1      clove garlic, minced
1      sprig parsley, sniped
1      teaspoon salt
1/8    teaspoon pepper
1/2    teaspoon Tabasco pepper sauce
2      tablespoons butter
2      cups chicken broth

COOKING INSTRUCTIONS:

1. In a pre-heated 12" Dutch oven brown sausage and cut into bite size pieces. Remove most of the grease from the Dutch oven.
2. Add butter and sauté onion, green pepper and garlic until tender.
3. Place chicken, sausage, broth, tomatoes, thyme and Tabasco pepper sauce into the Dutch oven.
4. Heat contents to a boil. Stir in rice and reduce heat.
5. Cover and simmer for about 25 minutes or until rice in cooked.
6. Sprinkle with parsley and serve

CHARCOAL HINTS: Use 10 - 12 briquettes underneath and 8 - 10 on the lid.

PREPARATION HINTS: To debone and remove skin of the chicken, place in a large stew pot, cover with water, season with salt and pepper. Heat to a boil and then reduce heat for 45 minutes. Remove chicken from broth and remove skin and debone. Strain and save 2 cups of this broth for the recipe.

Source: Paul O. Mantz-Powers