

Tiffany's Jambalaya Recipe

1 c chopped onion
3/4 c sliced celery
med green pepper sliced thin
(I used 1/3 Pepper)
clove garlic, minced
2 T oil
1 1/2 c diced cooked ham
1 regular sized can chicken broth
15 oz can tomato sauce
3/4 c water
1 c cooked chicken
1 c cooked shrimp
3/4 c uncooked rice
2 T parsley
1 bay leaf
1/4 t thyme
1/4 t Worcestershire sauce
1/8 t cayenne

In a large pan cook the first 5 ingredients until the onions are soft. Add everything else except the shrimp and bring to a boil. Simmer 40 minutes. Add the shrimp right at the end and heat through. Serve over rice. Serves 4 to 6 people.