

Smoky Sausage Jambalaya

Serves 8; 1 hour

Brown meats

In a large pot with a tight fitting lid, sauté bacon until crisp over medium-low heat. Remove to a bowl and drain all but 1 tablespoon of drippings.

In batches, brown Italian and smoked sausage. Remove to bowl.

Make base

Add onion, celery and green pepper to pot. Sauté until soft, about 4 to 6 minutes. Season to taste.

Add tomatoes. Cajun seasoning and garlic, sauté until fragrant, one to two minutes.

Simmer and finish

Stir in rice and let cook 1 to 2 minutes. Return meats to pot, add broth and bring to a boil. Cover, turn heat to low and simmer 10 minutes.

Turn off heat and do not remove cover. Let rest 20 minutes. Remove lid, fluff and serve.

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