

Jambalaya

- 1 lb. medium shrimp
- 2 chicken breast halves (about 1 lb. total) bone-in
- 4 cups water
- 2 med. onions, chopped
- 2 med. celery ribs, chopped
- 3 garlic cloves, minced
- 2 tsp salt
- 1 tbsp. olive oil
- ½ lb. andouille or kielbasa sausage, cut into ½ thick rounds
- 4 scallions, chopped
- 1 (15 oz) can peeled plum tomatoes in juice
- 2 tbsp Worcestershire sauce
- ¼ tsp. dried thyme
- ¼ tsp cayenne pepper, or more
- 2 cups long grain rice
- chopped fresh parsley for garnish

In a large saucepan of boiling salted water, cook the shrimp over high heat just until they turn pink, about 2 min. Cook, peel and devein, reserving the shrimp and their shells separately. In a large saucepan, combine the chicken breasts, reserved shrimp shells, water, half the onion, half the celery, a third of the garlic and 1 tsp salt. Bring to a simmer over med-hi heat. Reduce the heat to med-low and cook, partially covered, until chicken juices run clear when pierced- 20-25 min. Remove the chicken from the cooking liquid. In a sieve over a large bowl, drain and reserve the cooking liquid, discarding the solids. You should have about 4 cups of liquid; add water if necessary. Remove and discard the chicken bones. Chop the chicken meat coarsely and set aside. Heat the oil in a 5 qt. Dutch oven. Add Sausage and cook over med. heat until lightly browned. Stir in reserved cooking liquid, rest of salt, tomatoes and juice, Worcestershire, thyme, garlic and cayenne. Bring to a simmer, breaking up tomatoes with spoon. Stir in the rice and return to simmer. Cook over med-low heat, tightly covered, until rice has absorbed liquid- about 25 min. Remove pot from heat and stir in reserved shrimp and chicken, cover and let stand for 5 min. Sprinkle with parsley and serve warm.

.