

RAGIN' CAJUN JAMBALAYA



Ingredients:

1 lg onion, chopped
2 garlic cloves, crushed
½ cup chopped celery
1 lg. bell pepper, finely chopped
1 ½ lbs. sliced sausage (kielbasa or andouille)
2 tsp. Kitchen Bouquet
Salt & pepper to taste
8 cups water
2lbs (any kind of wild game or seafood) (used bear and shrimp)
4 cups raw long grain rice

In a big black iron pot brown bacon until very crisp and dry. Remove bacon. Brown onions until golden brown. Add celery, parsley, bell pepper and onion tops and cook over medium heat 10 minutes. Add garlic powder, salt and Kitchen Bouquet and bacon. Add water. As soon as this mixture comes to a boil add meat, game or seafood. Cook over medium heat for 10 minutes.

Add rice, cook 10 minutes then cover pot. Cook until rice is done. (Do not stir often!)