

Sausage Jambalaya

This is one of my family and friends favorite as well as a classic from my Kiran's Catered Creations days. I can make this one in my sleep (and have). You can go nuts with this recipe. Classically made with chicken, I choose to omit it. I would rather have a fresh sausage in it any day of the week. I've even thrown lobster in this dish. Spicy and tangy and did I mention spicy? The Chorizo and hot Italian sausage really heat this one up. Any excuse to use okra and I jump on it. Like my Paella, it will be the stick by which you will measure all other Jambalayas with.

- 1 lb. spicy Italian sausage
- 10 extra tiger prawns
- 1/2 lb. chorizo
- 1 lb. fresh okra
- 3 cups chicken stock
- 1 large Spanish onion
- 1 red bell pepper, cubed
- 1 yellow bell pepper, cubed
- 4 tblsp. black beans
- 2 celery stalks
- 4 cherry tomatoes
- 1 cup long grain rice
- 1 clove garlic
- 1 bay leaf
- 1/2 tsp. paprika
- 1/2 cayenne pepper
- 2 tblsp. cooking oil

Cut sausage into 1/2 inch slices and brown in oil. Last 5 min. add 1/4 inch chorizo slices. Brown thoroughly. Remove from heat. In same pan sauté onions adding the celery for the last 5 min.. Add cayenne and paprika and garlic and cook for 1 more minute. Remove from pan. Cut okra into 1/2 - 3/4 inch slices. Cube bell peppers. Undress shrimp. In big brazing pot combine all or the ingredients plus black beans, tomatoes, bay leaf, rice and 3 cups of chicken stock and bring to boil. Reduce heat to low and simmer covered for 25 min.. Let stand for 5 min. before serving.