

SAUSAGE + PORK JAMBALAYA

Ingredients

5 strips thick-cut bacon, diced	4 cloves garlic, minced
1 lb pork loin or butt, cubed	2 Tbsp Creole seasoning
1/2 lb andouille sausage, cut half rounds	1 tsp kosher salt
1/2 lb smoked sausage, sliced	2-1/2 cups beef stock
1/2 cup cubed tasso	3 Tbsp Kitchen Bouquet
2 cups diced onion	2 cups uncooked long-grain rice
1 cup diced celery	Parsley, for garnish
1 cup diced bell pepper	Green onion, for garnish

Directions

1. In a large Dutch oven, cook bacon over medium-high heat until crisp; remove and set aside. Add pork, andouille, smoked sausage, and tasso.
2. Sauté the meats for 5 minutes, stirring periodically, allowing meat to brown. Add onion, celery, bell pepper, garlic, Creole seasoning, and salt. Mix well, and cook for 3-5 minutes.
3. Pour in stock and Kitchen Bouquet and bring to a boil. Add rice, stir well, and bring back to a boil. Reduce heat and simmer for 10 minutes.
4. Turn off heat, stir in parsley and green onion, and allow to rest, covered, for 15 minutes.

Serves 6 to 8

Source: *Cookin' Louisiana* (Belton)