

## Chicken Jambalaya

- ▶ 1 4 to 5 lb. hen cut into serving pieces
- ▶ 2 tsp. granulated garlic
- ▶ 3 cups long grain rice-uncooked
- ▶ 1/2 cup green onions-chopped
- ▶ 1 cup cooking oil
- ▶ 1/4 cup bell peppers-chopped
- ▶ 3 cups onion-chopped fine
- ▶ 1/2 tsp. black pepper
- ▶ 3 tsp. salt (or salt to taste)
- ▶ 2 1/2 tsp. Louisiana hot sauce

Fry chicken in cooking oil until dark brown. Remove cooking oil leaving just enough to cover the bottom of pot. Add onions and cook with chicken until onions are dark brown. Add about 1/2 cup of water and then add bell peppers and green onions. Let simmer for about 10 minutes. Add about 5 cups of water and remaining seasoning. Then bring water to a rolling boil. Add rice and stir. Let rice and water boil until water thickens and turn rice over once. Do not stir as this will break up the rice. Cover with tight fitting lid and let simmer on a low fire for about 10 more minutes. Turn (as in fold) one more time and let set for about 10 more minutes and then your jambalaya is ready to eat.