

MAYOR'S

ALMOST WORLD FAMOUS

JAMBALAYA

Recipe

By:
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Two-Time Rotary Club of Gonzales Champion

Combination Jambalaya
(10) Quart Black Pot)

3 lbs. Cubed Pork(1/2 inch cubes)	4 Celery Stalks – Chopped fine
3 lbs. Smoked Sausage	1/2 Bell Pepper – Chopped fine
3 lbs. Boneless Chicken	5 Teaspoons Black Pepper
1/2 cup of cooking oil	3 Teaspoons Louisiana Hot Sauce
2 Teaspoons Granulated Garlic	Salt to Taste –make sure it tastes salty
1 Bunch of Green Onions	
(chop and separate green tops from white bottoms)	3 lbs of long grain rice
3 lbs of Large Onions (chopped fine)	12 Cups of Water

I marinate my pork with salt, pepper, and garlic, and Lea and Perrins the morning I cook – This step is not necessary, but I like to do it.

I marinate the chicken with LA Hot Sauce, salt, pepper & garlic.

Fry cut up sausage in cooking oil until brown.

Remove sausage.

Fry pork and when pork begins to brown add chicken and cook to golden brown.

Remove meat and add onions (NOT green onions)

Cook until dark brown and add all meat.

Add 1/2 cup of water and bell peppers, celery, and green onion bottoms only.

Saute for 10-12 minutes or until caramelized.

Add 12 cups of water and all seasoning. Remember: make it salty because the rice will absorb the salt.

Add additional seasoning if you think it needs it – I usually do.

Bring to a bubbling boil – cut off- YES cut off fire and let it sit for 20-30 minutes. All excess oil will come to the top – skim off excess oil.

Turn fire back on and bring to a boil again.

Add rice and stir until mixture becomes thick making sure you have liquid remaining. Cover with a tight lid and let cook on a, low, low

fire for 7 minutes. Uncover and use the back of spoon all around pot to bleed liquid down.

Cover again-cook another 7 minutes.

Turn over rice and add green onion tops – Don't stir again. Cover and do this again in 7 minutes.

When all liquid is gone turn as in fold your complete pot of jambalaya.

Cover -7 more minutes- Should be cooked –I hope.

Feeds 20 hungry people.