

Jambalaya

10 tablespoons of oil (peanut oil or any oil for hot frying)
2 onions, peeled and chopped
4 sticks of celery chopped
1 green pepper chopped
6 cloves of garlic finely chopped
2 jalapenos finely chopped
3 links of Andouille smoked sausage (or hard smoked pork sausage) sliced
3 boneless, skinless chicken ½ breasts cubed
1 large can of whole peeled tomatoes

¼ cup of red wine
6¼ cups of water
1 tablespoon of Worcestershire sauce
2 tablespoons of soy sauce
1 teaspoon of ground black pepper
2 teaspoons of salt
3 tablespoons of creole seasoning
3 cups of long grain creole rice
2 tablespoons of dried parsley or 4 tablespoons of fresh parsley

Sauté the onions in two batches over high to medium high heat in 6 tablespoons of peanut oil. You want the vegetables to sauté, but not burn, so adjust the heat accordingly. Cook the first batch of onions for 5 minutes stirring often and until translucent and starting to brown. Add ¼ cup of red wine and cook until the wine is reduced. Add the second batch of onions and the celery and cook for 3 minutes. Then add ¼ cup of water and cook for 2 minutes until the water is gone. If you had the heat on high, reduce the heat to medium high. Add 1 teaspoon of salt and ½ teaspoon of pepper. Add the green peppers, jalapenos, garlic and cook for 3 minutes. Remove the vegetables to a bowl.

Fry the chicken in 4 tablespoons of oil over medium heat stirring often. Add ½ teaspoon of ground pepper and 1 teaspoon of salt. After 3 minutes when the chicken is starting to brown add the sausage slices. Add 3 tablespoons of creole seasoning. After 3 minutes when liquid starts to develop, add 3 cups of rice. Also add 1 tablespoon of Worcestershire sauce and 2 tablespoons of soy sauce. Lower the heat to medium and stir the rice until it absorbs the liquid. Continue to fry the rice for about 2 minutes