

Betty's Peppery Jumpin' Jambalaya Recipe



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In this video, Betty describes how to make delicious Peppery Jambalaya. If you like spicy rice and smoked sausage, you will love this!

Ingredients:

- 2 packages of boil-in-bag precooked rice, uncooked
- 1 pound smoked sausage, cut into 1/4-inch diagonal slices
- 1 1/3 cups chopped cooked ham
- 2 stalks celery, chopped
- 2 cloves garlic, minced
- 1 medium onion, chopped
- 14 1/2 oz. can beef broth
- 1/4 teaspoon black pepper (You may use more, for hotter flavor)
- 1/4 teaspoon ground red pepper (You may use more, for hotter flavor)

Prepare the rice, according to package directions. Drain, and cover with aluminum foil to keep it warm. While the rice is cooking, combine 1 pound smoked sausage, 1 1/3 cups chopped ham, 2 stalks of chopped celery, 2 cloves of minced garlic, and 1 chopped onion in a large, deep skillet or Dutch oven. Cook over medium to high heat, stirring constantly, until sausage is browned and the vegetables are tender. Now, add 14 1/2 oz. beef broth, 1/4 teaspoon ground black pepper, and 1/4 teaspoon ground red pepper in a large deep skillet or Dutch oven. (You may increase these each to 1/2 teaspoon, but it will be *very* hot!) Bring to a boil. Reduce heat, and simmer, uncovered, for 5 minutes, stirring occasionally. Stir in the cooked rice. Serve on a nice serving plate with French bread. Enjoy, y'all!