

## JAMBALAYA

Jambalaya is really a rice dish, but since this is a crockpot recipe, you can't cook rice all day. So you will need to make your rice separate. Then have people scoop a serving of rice into bowl and ladle the Jambalaya over it. YUMMMMMMM.

My youngest son the Marine surprised me and flew home a couple of weeks ago and this is what he requested. haha

4 rings of Kielbasa sausage cut up (if you can find Andouille sausage that would be great)

2 medium onions cut up chunky

6 stalks of celery diced

1 green pepper diced

1 small can of tomato paste

1 large or 2 med cans of diced tomatoes

1 large or 2 reg cans beef broth

1/2 tsp minced garlic

2 tbsp parsley

1 tsp dried thyme

1 tbsp oregano

1 tsp cayenne

1 tsp salt

4 tbsp oil

1 pkg (31-40) peeled tail-off shrimp

Put everything in except the shrimp. Cook on low for 8 hrs. Drop shrimp in the last hour.

Serve over rice.

ENJOY!

Blessings!

Jaida Campbell

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