

Shrimp & Sausage Jambalaya

(Serves 6-8)

2 Tbls Oil
1 ring of smoked sausage
½ cup diced Celery
1 medium onion diced
1 green pepper diced
2 Tsp Garlic Powder
1 can (1 ¾ cups) chicken broth
1 (15 1/2 oz) can chopped tomatoes (cajun style is nice)
1 tsp salt
3 bay leafs
½ tsp cayenne pepper
1 tsp oregano
1 tsp thyme
½ tsp allspice
1 cup uncooked rice
½ - ¾ lb shrimp
2 chopped green onions
¼ tsp pepper

At home the night before:

mix the spices into a plastic bag
(garlic powder, salt, bay leaf, cayenne pepper, oregano, thyme, allspice and pepper).

Chop the vegetables and mix them together in a second plastic bag:
(Celery, onion and green pepper)

In a third plastic bag, put the chopped green onions (garnish)

Put shrimp in small (sandwich size) plastic bag...put small bag in larger (quart size) plastic bag and fill large bag with ice to ensure the shrimp stay really cold all day on Saturday.

At the Campout:

Start Charcoal 30 minutes ahead

Cut ring of sausage into medallions (like 50 cent pieces).

When coals are ready, evenly spread about 14 coals for the bottom. Put dutch oven on coals and pour in oil to coat bottom. When hot, put in the sausage and

vegetables (but not the green onions yet) and cook for 10 minutes until vegetables are tender. Stir to keep from burning. Add broth, tomatoes, and spices and cook, stirring, for a couple minutes. Pour in rice, distribute evenly in the mix and put a cover on with about 10-12 coals on top. Simmer for about 20 minutes. Check after 15 minutes to see if it needs more liquid. If the rice is getting dry, and is still crunchy, put a little (1/4 cup of water) into the mix. Repeat if necessary. When rice is mostly done, stir in the green onions and the shrimp. Heat through (5-6 minutes) and enjoy!!!

Simple Huh?