

New Orleans Jambalaya

Savannah · 30/09/2024



Prep Time

2 hrs 55 mins

Difficult

Medium

Servings

6 hrs 30 mins

Description

For when you really have to feed an army

Ingredients

- - 1 cup soy sauce - 4 tablespoons dried thyme - 1 teaspoon cayenne pepper - 2 tablespoons paprika - 2 onions
- chopped - 2 tablespoons ground black pepper - 16 skinless
- boneless chicken breast halves - ¾ pound bacon
- cut into small pieces - 8 onions
- diced - 4 cloves garlic
- minced - 6 tablespoons all-purpose flour - 3 pounds chorizo
- sliced into chunks - 3 pounds cooked ham
- cut into 1/2 inch pieces - 3 tablespoons dried thyme - 4 teaspoons cayenne pepper - 5 cups chicken stock - 6 (14.5 ounce) cans peeled and diced tomatoes with juice - 4 green bell pepper
- chopped - 6 cups uncooked white rice - 10 pounds medium shrimp - peeled and deveined

Instructions

1. Chicken Marinade: In a large
2. shallow glass baking dish
3. mix together soy sauce
4. 4 tablespoons dried thyme
5. 1 teaspoon cayenne pepper
6. 2 tablespoons paprika
7. 2 chopped onions and 2 tablespoons black pepper. Place the chicken in the marinade. Refrigerate for at least 3 hours. Saute bacon in a Dutch oven over medium heat until brown. Add the onion and garlic. Continue to cook 5 minutes. Mix in flour and sausage. Cook 5 minutes more; stirring frequently. Add the ham
8. thyme
9. cayenne
10. chicken stock
11. tomatoes
12. reserved juice and green peppers and bring to boil. Stir in rice and cover. Cook for 25 minutes. Remove from heat and cool completely and refrigerate. Two hours before you intend to serve the jambalaya
13. discard marinade and bake chicken breasts at 500 degrees F (250 degrees C) for 12 minutes
14. or until the flesh is firm when pressed with finger. Remove from oven. Cool and slice into bite-size pieces. Reduce oven's temperature to 250 degrees F (120 degrees C). Place covered jambalaya on large baking tray filled with to water. Bake until warm
15. about 2 hours. Just before serving the jambalaya
16. boil 5 quarts of water. Add the shrimp and cook for 3 minutes until they are firm to the touch. Drain well. Toss shrimp and chicken with jambalaya mixture and serve. Note The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
17. ingredients
18. cooking method
19. etc.
20. the actual amount of the marinade consumed will vary.