



## CHICKEN AND SAUSAGE JAMBALAYA

Kathy Wilson

- 1 fryer, cut up
- 1 lb. smoked sausage
- 3 T. vegetable oil
- 1 onion, chopped
- 1 bell pepper, chopped

- 2 tsp. Worcestershire sauce
- 2 cans chicken broth
- 1 can tomato sauce
- 2 1/2 c. uncooked rice

Brown seasoned meat in oil in Dutch oven. Remove meat. Add green pepper and onions and saute until onions are clear. Add broth, Worcestershire sauce and tomato sauce. Simmer for 15 minutes. Add meat and rice. Cover and cook on medium for 30 minutes, stirring occasionally to prevent sticking. Cook another 15 minutes covered on low heat, without stirring.

## CHILI

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- 1 1/2 lbs. ground beef or venison
- 1 med. onion
- 1 can hot chili beans
- 1 can stewed tomatoes

- 2 cans tomato sauce
- 2 tsp. chili powder
- Salt and pepper

Brown seasoned ground meat and onion. Drain off drippings. In Dutch oven add chili beans, stewed tomatoes, tomato sauce and chili powder to the meat. Add about 1 cup of water to prevent sticking. Cook at boil for 10 minutes then simmer for about 20 minutes.

## CRAWFISH ETOUFFEE

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- 1 lb. crawfish tails
- 1 stick margarine
- 1 med. onion, chopped
- 1/2 bell pepper, chopped
- 2 cloves garlic, chopped

- 1 T. green onion tops
- 1 T. Worcestershire sauce
- 1 can chicken broth
- 1/4 c. flour
- Tony's seasoning

Melt margarine in Dutch oven. Add flour and cook until reddish brown. Add chopped vegetables and saute 10 minutes. Add chicken broth and Worcestershire sauce, mixing well. Add crawfish tails and simmer slowly about 20 minutes. Hot water may be added if consistency is too thick. Serve over cooked rice.