



Meats

Rice-Cooker Jambalaya

- 1 (16-ounce) can black-eyed peas with jalapeños
- 1 1/2 cups uncooked rice
- 1 medium onion, chopped
- 1 (14-ounce) can beef broth
- 1 (4-ounce) can mushrooms, drained
- 1/2 cup margarine
- 1 pound smoked sausage, cut into bite-size pieces
- Salt and pepper to taste

Combine the black-eyed peas, rice, onion, beef broth, mushrooms, margarine and sausage in a rice cooker. Season to taste. Cook using the rice cooker instructions. May combine all the ingredients in a baking dish. Bake at 350 degrees for 30 to 40 minutes or until the liquid is absorbed. Yield: 6 servings.

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