

Jambalaya

Ingredients:

1/2 c. chopped green onion
1/2 c. chopped white onion
1 lg. green pepper, diced
1/2 c. chopped celery
1 tsp. minced garlic
1/3 c. butter or margarine
1/2 to 1 lb. raw shrimp, peeled and cleaned
1 (1 lb.) can tomatoes
1 c. chicken broth
1/2 tsp. salt
1/4 tsp. cayenne pepper
Lemon juice
1 tsp. Worcestershire sauce
1 c. raw rice

Preparation:

In a large pan, saute onion, green pepper, celery in butter or margarine until tender.

Add garlic.

Add shrimp and cook for 5 minutes.

Then add tomatoes, chicken broth, salt, cayenne, seasonings, and rice.

Cover and cook 25-35 minutes over low heat until rice is done.

Add more tomatoes and juice if becomes dry.