

## Clarence's HRC Jambalaya Recipe

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### Ingredients:

- 3 lbs. lean pork butt, cut into about 1 inch cubes
- 2 lbs. mixed smoked sausage (Kirk Martin Hot Links) diced
- 1/2 cup cooking oil
- 1-2/3 tsps. Sugar
- 1 bunch onion tops, finely chopped (use only the tops)
- 1/2 bunch fresh parsley, finely chopped
- 4 large onions, finely chopped
- 3 stalks celery, finely chopped
- 2 medium bell peppers, finely chopped
- 5 tsp. black pepper
- 3 tsp. hot sauce (Louisiana Hot Sauce brand)
- 3 tsp. salt to taste
- 4-1/2 cups long grain rice
- 9 cups water

### Directions:

Brown sausage in cooking oil in 12 quart iron pot, about 10 minutes on medium heat. Remove and set aside. Brown pork in oil residue until it begins to brown: add sausage and cook on medium heat uncovered until golden brown. About 10 minutes. Remove and set aside. Add chopped onions and cook until dark brown; sauté for 12 minutes covered on low heat. Add 9 cups of water and all seasonings; add more seasonings and salt to be sure water is salty as rice will absorb salt. Bring to a good boil then cut off fire and let set for 25 minutes. Remove excess oil which comes to the top. Return to fire and bring to a boil again. Add rice and stir until water becomes opaque and thick; stir gently to be sure not to break up the rice. Cover with tight lid and simmer on low fire for 15 minutes, or until rice is cooked. Gently fluff rice and add onion tops and parsley. Do not stir again. Cover and let sit 15 minutes and then serve and enjoy!

Serves 14 normal servings or 7 duck hunter's servings.

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Submitted by: Clarence Thibodeaux