
Jambalaya

T-Top Tully

3 pounds Boston Butt
2 pounds Richard's smoked sausage
2 1/2 pounds medium grain rice
2 bags seasoning blend of onions, celery, and bell pepper
1/4 cup garlic
2 cups celery
2 bunches green onions
Tony's
2 tablespoons chicken base
2 tablespoons kitchen bouquet
1/4 cup Tabasco sauce
1/2 cup vegetable oil
Water (1 1/2 times the rice)

Brown seasoned and marinated meat in oil for 30-45 minutes on MEDIUM heat. Throw in seasoning blend and celery and saute. Add garlic and sausage and cook for 10 minutes.

Add water and bring to a boil. While waiting for water to boil, add kitchen bouquet for

desired color and hot sauce, base, and seasonings. You want to make it too salty for a soup, but not overly salty. When it reaches your desired taste "your good".

Drop rice and turn down your fire to medium high and stir until rice begins to float. Drop fire to low and cover. Wait 7 minutes and stir to make sure nothing is sticking. Cover and stir again for 10 minutes. Cover and repeat for 10 minutes. Stir in green onions and cook for an additional 5 minutes.

Remember, for every 5lbs of meat you can feed 20 people. So for 100 people, you will need 20lbs of meat and 10lbs of rice. 75% pork 25% sausage.