

# JACOB'S WORLD FAMOUS ANDOUILLE JAMBALAYA



**Prep Time: 50 Minutes**

## **Ingredients:**

1 pound boneless chicken  
1 pound of Jacob's smoked sausage or andouille  
1 pound of ground beef or pork  
2 oz. cooking oil  
1 Package of Jacob's country roux mix  
2 tbsp,lea and perrins  
3 cups of rice  
2 cans of consomme' beef  
1 can of beef broth  
spice packs



Photo Credit:Gretchen McKay/Post-Gazette

## **Method:**

In a 5 quart pot, precook meat in oil. Add consomme' beef,beef brotha pack of Jacob's dry seasoning, 1 spice pack (use spice packs to your taste), and Lea & Perrins.

Mix 1/3 cup of roux into 8 oz. hot tap water and add to pot. Cook for about 10 minutes then add rice and cook on medium heat. Make sure to stir occasionally,until water boils out. Cover on very low for about 45 minutes.

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