

Woodland presents:

Captain's Choice Jambalaya*

INGREDIENTS:

- ½ lb Andouille sausage (slice to ¼")
(or substitute any spicy smoked sausage)
- ½ lb chicken thigh meat, diced
- ¾ lb shrimp (peeled and deveined)
- 2 tbsp olive oil
- 1 tsp dried thyme
- 1½ cups chopped onion
- 1 cup chopped green bell pepper
- 1 cup chopped celery
- ¼ cup chopped garlic
- 1 can petite diced tomatoes (14oz)
- 2 tsp Worcestershire sauce
- 2 tsp hot sauce of choice
- 1½ cups long grain rice
- 3 cans chicken broth (14oz each)

Spice blend:

- 1 tsp paprika
- 1 tsp salt
- 1 tsp garlic powder
- ¼ tsp black pepper
- ¼ tsp cayenne pepper

PREPARATION:

- Prepare spice blend—thoroughly mix all ingredients.
- In separate bowls, mix ½ the spice blend with the chicken and ½ with the shrimp—mix vigorously to work the spice blend in well.
- Place a Dutch oven (6 qt min) or large sauce pan with the olive oil on your **Power Stove™** over medium heat and brown the sausage and chicken (about 10 min).
- Lower the heat to low and add the thyme, onions, peppers, and celery— Sauté until tender (about 10 min).
- Add garlic and cook for an additional 2 min then add tomatoes, Worcestershire, hot sauce, rice and broth.
- Turn your **Power Stove™** up to high and bring to a momentary boil, then reduce heat to medium-low, cover and cook until rice is tender (about 25 minutes)
- Stir in shrimp, cover and cook until shrimp are done (should be pink in color, approximately 5 to 8 minutes).
- Dish up and season to taste—serves 6-8 people.
- For additional enjoyment, place the Camp Fire Logs on your **Power Stove™** and enjoy your dinner by fire light!

Please send comments or suggestions
for your own Power Stove recipe to
recipes@powerstove.net

* Developed in the Woodland Test Kitchen (Woodbury, MN) in recognition of The Power Stove being awarded the Captain's Choice Award during the 2006 Miami International Boat Show