

BAILEY'S ANDOUILLE, LLC



Jambalaya

Jambalaya pairs perfectly with white beans and great friends. Feel free to share this recipe as is and intact.

Ingredients:

- 1 pk. Bailey's Jambalaya Mix
- 1 lb. Pork or chicken, cubed
- 1 lb. Bailey's smoked sausage or andouille, sliced
- 2 tbsp. Worcestershire sauce
- 1 14 oz. can beef broth
- 1 32 oz. carton chicken broth
- 1 tbsp. Vegetable oil



Directions:

In a heavy pot, brown pork/chicken in oil for 20 minutes. Add sausage and cook for 5 minutes. Add all other ingredients, stirring until well blended. Bring to a boil. Remove from heat. Fluff with a fork. Let stand for 5 minutes. Yields: 8-10 servings.

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