

Jambolia
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Ingredients

2 pounds chicken thighs with bone
2 pounds shrimp with shells
2 pounds andouille sausage, sliced
2 red bell peppers, chopped
8 red jalapeño peppers, deseeded and chopped
1 yellow onion, chopped
1 head garlic, chopped
4 bay leaves
1/2 pound bacon, chopped
2 teaspoons ginger
4 tablespoons oregano
4 tablespoons chili powder
1 tablespoon thyme
6 cups chicken stock
1 can tomato paste
2 cans diced tomatoes
cayenne pepper
2 tablespoons flour
salt
ground pepper

Directions

Heat oven to 400 degrees.

Cook the bacon in a frying pan, and set aside.

Brown the chicken in the bacon fat.

Make a roux with the flour and some of the bacon fat.

Add everything (except for the shrimp) to a large cast iron pot.

Bring the pot to a boil on the stove.

Add cayenne pepper, salt, and pepper to taste.

Cook in the oven for 3 hours.

Remove the pot from the oven and again add cayenne pepper, salt, and pepper to taste.

Add the shrimp to the pot and leave covered for at least 5 minutes.