

Dish of the Game



Creole Jambalaya

- 1 cup celery
- 4 cloves garlic
- 2 cans diced tomato
- 1 cup smoked turkey sausage, chopped
- ½ teaspoon thyme, dried
- ¼ teaspoon black pepper
- ¼ hot sauce
- 1 pound shrimp (P&D 26/30)
- 3 cups brown rice

Directions:

In 3 – 3 1/2 quart slow cooker, mix all ingredients except shrimp, rice, and water.

Cover; cook on low heat for 7 - 8 hours or until vegetables are tender.

Stir in shrimp. Cover and cook on low heat for about 30 minutes or until shrimp are pink. Heat rice and serve Jambalaya over rice.