

Recipe from Linda's Kitchen

11-11-2009

Name

BEEF SAUSAGE JUMBALAYA

Category

MAIN DISH

Type

CASSEROLE

Keyword

JUMBALAYA

Primary Ingredient

EKRICH SAUSAGE

From

Justin Wilson

Amount

Ingredients

2 lb

Beef Sausage

1 tsp

Garlic, Crushed

1 cup

Bell Pepper, Chopped

1 tbsp

Olive Oil

1 1/2 cup

Onions, Chopped

1/2 cup

Green Onion, Chopped

1/2 cup

Parsley

1 cup

Tomato Sauce Or Bloody Mary Mix

1/2 tsp

Dried Mint

1 cup

Wine

1 1/2 cups

Rice

2 tsp

Salt

1 tbsp

Tabasco Sauce

Preparation Instructions

IN LARGE PAN, MIX ONIONS, GREEN PEPPER AND OLIVE OIL

COOK UNTIL ONIONS ARE CLEAR

ADD ALL REMAINING INGREDIENTS

COVER WITH 1/2 to 1" of WATER

COOK ON MED HEAT UNTIL RICE FLOATS

COVER AND SIMMER 20-30 MINUTES

Notes: