

Dick's Jambalaya

2 onions
2 bell peppers
1 pack celery
1 clove garlic
½ tablespoon basil
½ tablespoon cayenne
½ tablespoon black pepper
1 pound smoked sausage, browned
6 chicken thighs, browned
4 12 oz. can chicken broth
1 can stewed tomatoes
1 cup dry white wine
2 dash Worcestershire sauce
2 cups rice

Andre uses T Tony Chachere's Creole Seasoning, adds a stick of butter and bay leaf.

Sauté onion, bell pepper celery and garlic. Add the rest of the ingredients, and cook till flavors marry. Bring to a boil, then add rice, and cook till done.