Dick's Jambalaya

Ingredients:
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, sliced, browned
6-chicken thigs, browned
4-12 oz. cans chicken broth
1-can stewed tomatoes
1-cup dry white wine
2-dash Worcestershire sauce
2-cups rice
(Andre uses Tony Chachere's Creole Seasoning, adds a stick of butter and bay leaf)

Instructions:
Sauté onion, bell pepper celery and garlic.
Add the rest of the ingredients, and cook till flavors marry.
Add rice, bring to a boil then cover.
Lower heat and simmer for 15-18 minutes.
Uncover and fluff bottom to the top, and then cover again for about 10-minutes.