

Jambalaya (Ruth Hortman)

- 1/2 cup green onion
- 1/2 cup chopped white onion
- 1 large green pepper, cut in strips
- 1/2 cup chopped celery with a few leaves
- 1 teaspoon minced garlic
- 1/3 cup butter
- 1/2 - 1 pound raw shrimp peeled & cleaned
- 2 cups, or 1 dozen raw oysters
- 1 pound tomatoes
- 1 cup chicken broth
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne
- 1 cup uncooked rice

In large pan, sauté onion, green pepper, celery and garlic in butter until tender, but not browned. Add shrimp and oysters and cook 5 minutes. (If ham is used, add it when the rice is added. Add tomatoes, broth, salt, pepper, cayenne and rice. Stir and cover. Cook 25 - 30 minutes over low heat or until rice is done. If mixture becomes too dry, add tomato juice. Taste for seasoning.