

# Venison & Sausage Jambalaya

*Note: to make this recipe the red version simply add 1 tablespoon of tomato paste*

Makes 6-8 Servings

## Ingredients

2 tbsp	vegetable oil
1 pound	sliced smoke sausage
½ pound	diced tasso
1 pound	venison, cut into cubes
1 tbsp	Cajun Seasoning
1 cup	small dice onion
½ cup	small dice bell pepper
½ cup	small dice celery
1 tbsp	minced garlic
1 ½ cups	parboiled rice
3 cups	chicken stock or water
¼ cup	chopped green onion



## Procedure

1. Heat a medium cast-iron Dutch oven on medium high and add the vegetable oil and sliced sausage. You want to brown the sausage and tasso. This usually takes 6-8 minutes. After the sausage is browned remove it and keep aside for later use.
2. Now it is time to brown the venison. You might need to add another tablespoon of vegetable oil, then slowly add the meat stirring often to brown the meat. Next remove the meat and place in the bowl with the sausage.
3. Now add the onion, bell pepper, and celery cooking until they are slightly browned. This will usually take up to 6-8 minutes as well. Next add the garlic, rice, stock, browned meats, and seasonings. Bring to a boil, reduce to a simmer, cover and cook for 20 minutes.
4. After the 20 minutes turn the heat off and allow the pot to stay covered for another 5-6 minutes. Next remove the lid and fluff the rice with a fork. Stir in green onion and it is ready to serve.



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