



JAMBALAYA BALLS

1 gallon- makes around 30 balls

INGREDIENTS:

1 cup	dark roux
1 lb	diced bell pepper
½ lb	diced celery
1 lb	diced onion
2 tbl	minced garlic
2 lb	tasso
2 lb	Andouille sausage
1 ½ lb	hot Italians sausage
3 lb	raw diced chicken thighs
1 can	rotel
1 qt	chicken stock
2 tbl	creole seasoning
1	bay leaf
1 small can	tomato paste
2 tbl	Tabasco
1 tbl	sea salt
1 tbl	cayenne
1 cup	chopped parsley
3 cups	cooked white rice

PROCEDURE:

Make a dark roux with ½ cup flour & ½ cup peanut oil.

Add vegetables and cook on low heat for 1 hour.

Cook all the meats in a roasting pan in 350 deg oven for ½ hour.

Drain and add to roux mix. add all other ingredients except rice and simmer for 1 hour.

Add rice, and mix well. Chill.

When ready to make balls, use a 2 oz scoop and make balls.

Roll in flour, beaten egg and breadcrumbs and fry for 5 minutes or until golden brown and hot.

Serve w bbq sauce and jezebel sauce.