Voodoo JAMBALAYA

1/4 Cup Vegetable Oil
5 lbs. Boneless, Skinless Chicken Thighs – chopped into cubes
5 lbs. Smoked /Andouille Sausage - sliced

2 oz. Browning Liquid

2 oz. Dark Ale

Cajun Seasoning

1.5 Gallons of Water
8 boxes – Zatarans Dirty Rice sorted into 1 bag / “Cook Me Something Mister” Rice Mix

* In a 4 gallon (large) pot, or extra large Dutch oven, or jambalaya pot, heat oil
* Add chicken, and stir to cook for 3 min.
* Add sausage to chicken and stir for another 3 minutes.
* Add healthy portion of Cajun seasoning + beer
* Add water and bring to a boil
* Add dirty rice, and bring to a boil again
* Add browning liquid
* Stir continuously
* Turn off heat after 4 minutes, cover completely and let sit 50 – 60 minutes.
* Serve with attitude

Yum, Yum, come get ya some!