Jambalaya

Camp Prep: 10 minutes
Cook Time: 40 minutes

Ingredients

2.5 lb. link sausage
2.5 lb. frozen peeled shrimp
5 chopped onions
2.5 cups chopped parsley
10 cloves chopped garlic
28 oz can crushed tomatoes
2.5 tsp thyme
1.5 tsp salt
5 cups dry instant rice
5 cups water

Home Prep:

1. Slice sausage, put in Ziploc, label and refrigerate.
2. Label bag of shrimp and freeze.
3. Wash and chop onions, put in Ziploc, label and refrigerate.
4. Wash and chop parsley, put in Ziploc, label and refrigerate.
5. Wash and chop garlic, put in Ziploc, label and refrigerate.
6. Measure thyme and salt, put in Ziploc bag and label.
7. Measure instant rice, put in Ziploc bag and label.

Camp Prep:

Camp Cooking:

1. Heat 12” Dutch oven WITH NO LEGS. Coals underneath only.
2. Fry sausage and onions until onions are clear (~10 minutes).
3. Add garlic and parsley. Cook until parsley is soft (~5 minutes).
4. Add tomatoes, thyme, salt, water, and rice.
5. Bring to a boil and stir in shrimp (~10 minutes).
6. Place Dutch oven on top of 5 briquettes (low heat) and 10 briquettes on lid.
7. Simmer until rice is tender and shrimp are pink (~15 minutes).

Equipment

12” Dutch oven with no legs
Lid lifter, Trivet
Serving spoon
Can opener