

BAKEN-ETS

CHICHARRONNATION

NEW ORLEANS

New Orleans Chicken, Jack Links® Flamin' Hot® Jerky, Smoked Sausage, and Baken-Ets® Jambalaya



FEATURED FLAVOR HOT 'N SPICY

INGREDIENTS

Makes 4-6 Servings

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| 1 lbs | Whole smoked ham hocks |
| 2 cups | Roasted or smoked chicken, cut into ½" cubes (<i>bones and skin reserved</i>) |
| 2 Tbsp. | Bacon grease or vegetable oil |
| 1 ½ cups | ¼" diced onions |
| ¾ cup | ¼" diced mixed bell peppers, red & yellow |
| ¾ cup | ¼" diced celery |
| 2 Tbsp. | Garlic, chopped |
| ¾ tsp. | Freshly ground black pepper |
| 2 tsp. | Cajun seasoning |
| 1 cup | Smoked sausage, sliced ½" thick |
| 2 cups | Jack Link's Flamin' Hot® Jerky , cut in ¼" strips |
| 1 ½ cups | Rice (<i>par boiled or converted rice</i>) |
| 3 cups | Smoked chicken/pork stock, hot |
| 1 ½ cups | Canned diced tomatoes, pulsed in food processor |
| 2 cups | Baken-Ets® Hot 'N Spicy , broken into pieces |
| ¾ cup | Parsley, chopped |
| ¾ cup | Green onions, sliced |
| | Salt to taste |

INSTRUCTIONS

- 1. Make the stock:** In a sauce pot, combine the bones and skin from the chicken with the ham hocks and cover with 2 quarts of cold water. Simmer slowly for about 5 hours until the ham hocks are super tender. Remove the ham hocks, then strain the stock and set aside. Once cooled, remove the meat from the ham hocks and set aside, discarding the skin and bones.
- 2. Now make your Jambalaya!** Turn instant pot to sauté setting. Add oil. Once hot, add the onion, bell peppers, celery, garlic, pepper, and Cajun seasoning and cook about 5 minutes, stirring frequently. Add the sausage jerky and sauté 5 more minutes.
- 3.** Add the rice, stock, and tomatoes. Adjust seasoning with salt to taste, secure the instant pot lid, and turn valve to sealing.
- 4.** Cook on Manual High Pressure for 5 minutes. When the timer beeps, allow the pressure to naturally release for 5 minutes, then quick release the remaining pressure.
- 5.** Carefully open the lid and gently fluff the rice with a fork. Then add in the chicken meat, replace the cover, and let sit for 10 minutes.
- 6.** Remove the cover and fluff the rice again. You may need to add a little more stock before serving. It shouldn't be soupy, but it should be very moist.
- 7.** Spoon onto plates and top with coarsely crushed Baken-Ets®, green onions, and chopped parsley.

