

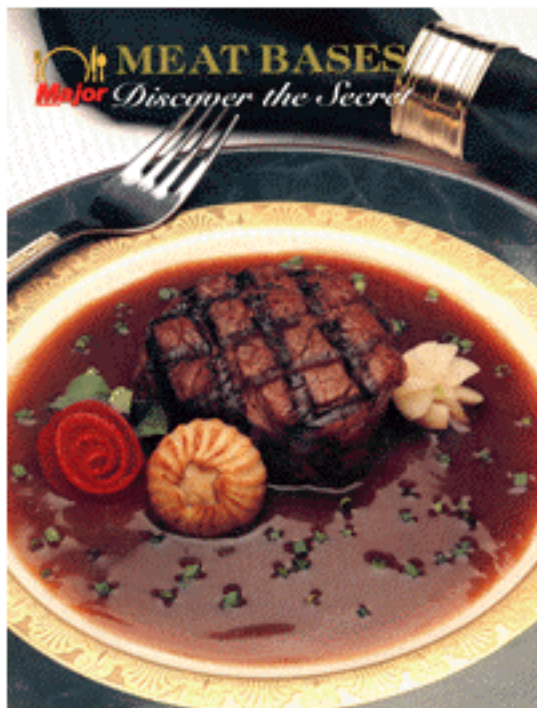


Recipe Database

Pork Jambalaya

Yield: 1 Gallon
Portions: 16

Ingredients	Quantity	Directions
Pork Shoulder, cubed	1 lb.	In a large pot over medium heat add pork and cook until light brown.
Vegetable Oil	2 oz.	
Onions, chopped	2 cups	Add onions, celery, bell peppers, and garlic to pot. Saute' over medium heat for three minutes.
Celery, diced	2 cups	
Bell Peppers, diced	1/2 cup	
Garlic, chopped	1 tbl.	
Long Grain Rice, uncooked	4 cups	Stir in rice until mixture is well blended.
Water	8 cups	Add water and pork base. Cover pot and simmer on low heat for twenty minutes. Remove cover and mix in scallions and hot sauce. Cook on low heat for five minutes.
MAJOR PORK BASE	4 oz.	
Scallions, chopped	1/2 cup	
Hot Sauce	1 tbl.	



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