

The posted recipe is a contest entry in the The Daily Meal and Bush's Chili Beans Kitchen Collaboration Contest.

Quick, Easy, and Delicious!

It's a new idea for a great chili party and one of our favorites.



### Chicken 'N Sausage Jambalaya Chili

- 1 Tablespoon canola oil
- 1 cup chopped onion
- 1/2 cup chopped green pepper
- 1/4 cup chopped red pepper
- 1/2 cup chopped celery
- 1/4 teaspoon ground red pepper
- 1/2 teaspoon chili powder
- 1/8 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/2 Tablespoon brown sugar
- 3 cups chicken stock, divided
- 14 oz. container crushed tomatoes

1 (16 oz.) can Bush's Red Chili Beans with mild chili sauce  
1 (15.5 oz.) can Bush's White Chili Beans with mild chili sauce  
1/2 cup long grain uncooked rice  
6 ozs. fully cooked smoked andouille sausage, halved, sliced  
1 pound cooked chicken, cut into chunks

### **Bacon Jam Topping**

3 slices thick smoked bacon  
1/2 cup chopped onion  
1/2 cup chopped mixed green and red peppers  
1 Tablespoon white wine vinegar  
1 Tablespoon orange marmalade  
1 (8 oz) container sour cream or as desired  
2 to 3 Tablespoons chopped parsley or as desired

Place oil in hot 4 Qt. chili pot. Sauté onion, green and red peppers, and celery in oil until softened. Stir in ground red pepper, chili powder, garlic powder, paprika, and brown sugar; cook about 1 minute until fragrant.

Add 2 cups chicken stock, crushed tomatoes, red chili beans with sauce, and white chili beans with sauce. Bring to a boil. Add rice; cover; reduce heat. Cook for 10 minutes.

Stir in sliced sausage and chicken; cover; cook on low heat for 10 to 20 minutes or until rice is tender and flavors blend; add additional chicken stock as desired.

**Meanwhile prepare bacon jam topping:** In 10 inch skillet, fry bacon until lightly browned. Remove bacon to cool; then cut into pieces. Add onion to bacon drippings, sauté until softened; stir in peppers; cook to brighten colors. Add bacon pieces. Stir in vinegar and orange marmalade. Set aside.

Serve chili in bowls; top with dollop of sour cream and spoonful of bacon jam topping. Garnish with chopped parsley as desired.

Serves: 8 to 10

Note: Fully cooked chicken andouille sausage can be used if desired.

Welcome to a favorite from the Deep South, Chicken 'n Sausage Jambalaya Chili! It's packed with hearty beans and rice in a flavorful chili peppered sauce with chunks of spicy sausage and tender chicken. Top it with dollops of sour cream and don't forget the bacon jam and bits of green parsley. Chili Comfort Food at its Best!