

Sassenach Wild Scottish Gin Jambalaya

- 2 tablespoons oil
- 1 lb. shrimp
- ¾ lb. andouille sausage, sliced
- ½ lb. pork sausage, sliced
- 4 strips bacon
- 1 large onion, chopped
- 1 bell pepper, chopped
- 3 stalks celery, chopped
- 8 cloves garlic, minced
- ½ cup Sassenach Wild Scottish Gin
- 4 cups broth or water
- 1 can stewed or crushed tomatoes
- 1 ½ cups long grain rice
- 2 teaspoons smoked paprika
- 2 teaspoons chili powder
- 2 teaspoons dry mustard
- 1 tablespoon Worcestershire sauce
- 2 teaspoons hot sauce
- 1 ½ teaspoons salt
- 1 teaspoon each thyme, oregano, parsley, chives, cilantro
- ½ teaspoon pepper
- ¼ teaspoon cayenne pepper
- 2 bay leaves
- 1 bunch green onions, finely chopped, for garnish

Peel and devein shrimp. Heat oil, and cook andouille & pork sausage thoroughly. Remove from pan and set aside. Cook bacon in remaining oil until crisp. Remove and set aside. Sauté onions, bell pepper, and celery until onions are soft. Add minced garlic and cook for 2 minutes more. Deglaze pan with gin. Add broth, tomatoes, rice, and seasonings. Mix thoroughly, and bring to a boil. Cover and simmer 30 minutes until rice is cooked. Add meat, and shrimp, continuing to boil until shrimp is cooked. Garnish with green onion.