

Guy Fieri

JAMBALAYA SANDWICH

Courtesy Guy Fieri

1/4 pound Bacon, thick cut, diced
1 pound Pork butt / pork loin (cut in 1/2 " pieces)
1 pound boneless chicken thighs (cut in 1/2 " pieces)
1 pound Smoked sausage (sliced 1/4")
1/2 pound Andouille sausage (sliced 1/4")
2 cup Red onions (chopped)
1 cup Red bell peppers, thin julienne
1 cup Green onions (chopped)
1/4 cup Parsley (chopped)
2 Celery stalks (thin sliced)
1 Tablespoon fresh garlic, minced
1 teaspoon salt (to taste)
2 teaspoons fresh cracked black pepper (to taste)
2 teaspoons Cayenne (to taste)
1/2 cup water
2 ea Sourdough bread loaves(about 1 foot long)
1 pound Havarti cheese, thin sliced

In a large cast iron pot, or heavy bottomed braising pan fry bacon, remove when cooked and drain on paper towel.

Preheat oven to 200 degrees, cut bread lengthwise and place in oven.

Add pork to bacon grease, and cook on medium to high heat until pork is 3/4 done. Next add sausages, onions, and bell peppers, cook until onions are translucent.

Add chicken, celery, and garlic, parsley, 3/4c green onions. Cook until chicken is done, then season with salt, pepper, and cayenne. Add water, stir thoroughly, cover and let sit for 15 minutes

Evenly add mixture and cheese to each loaf, top cheese with bacon and 1/4 c green onions.



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