

Cooking instructions for 4, 10 and 20 gallon size *Cook Me Somethin' Mister* Cast-Iron Jambalaya Pots

Ingredients	4 Gallon Pot	10 Gallon Pot	20 Gallon Pot
Vegetable Oil	1/4 cup	1/4 cup	3/4 cup
Water	1.5 gallons	3.75 gallons	7.5 gallons
Smoked Sausage	5 lbs	10 lbs	20 lbs
Boneless, Skinless Chicken Thighs	5 lbs	10 lbs	20 lbs
Bags of Mix	4 (feeds 32*)	10 (feeds 80*)	20 (feeds 160*)

*based on 12 oz. servings

Cooking Instructions (see above for measurements)

1. Heat cooking oil.
2. Add and cook whole chicken thighs until done.
3. Add and cook down sliced sausage.
4. Add water and bring to rolling boil.
5. Add *Cook Me Somethin' Mister* Jambalaya Mix, continuously stir and bring back to rolling boil for 5 min.
6. Cover pot and turn fire off.
7. Keep pot covered for 45 min.
8. Test rice to make sure it is cooked, then stir.
9. Shout "Yum, yum, come get you some!" and serve.



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