

JAMBALAYA,

A SPANISH CREOLE DISH.

Wash one pound of rice and soak it for an hour; cut up one pound sausage, and one pound ham; a small piece red pepper, two onions, two large tomatoes, and a sprig of parsley. Fry these in a heaping spoonful of lard, then add about a pint of boiling water. Stir in the rice slowly, cover the pot and set where it can cook slowly. Salt to taste and serve while hot. Jambalaya is nice made with oysters, shrimps, or chicken substituted for sausage.