

Beth Haskell's Jambalaya

3Tbsp Olive Oil
1 Green Pepper
1 Red Pepper
2 Medium Onions
3 Cloves Garlic chopped
2 cups Ham cubbed
1/2 cup white wine
28 oz chopped tomatoes with juice
3/4 cup rice
1 tsp thyme
1 Tbsp paprika
1 tsp basil
1/2 tsp cayenne pepper

Heat oil
Saute vegetables about 10 min
Add ham,wine,tomatoes and spices
Bring to a boil
Add rice carefully stirring frequently
Cover and simmer 25 min