

Nutria Ragondin Sausage Jambalaya

Recipe by: Mattie Harris

2 lbs diced ragondin (nutria) meat
1 lb smoked sausage
1/4 c. oil
2 onions, chopped
3 cloves garlic, minced
2 c. rice
1 T Lea & Perrin's Worcestershire sauce
1 c. Rotel tomatoes
3 c. water
Salt & pepper (to taste)

Heat oil in large dutch oven. Brown nutria meat and sausage. Remove from pot. Add all other ingredients except rice. Simmer for 20 minutes. Return meat to pot. Cook 2-3 hours or until meat is tender. Add rice and bring to boil. Stir and cover. Cook over low heat for 35-40 minutes. Eat and enjoy! Serves 6 to 8.