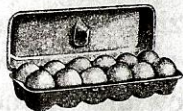




That Good Navy Chow!



JAMBALAYA

Yield: Approx. 6 gallons

Portion: 1 cup

100 Portions

Ingredients

Ham ends and trimmings, cooked	10 pounds
Celery, diced	2 pounds (approx. $\frac{1}{2}$ gallon)
Onions, chopped	1 pound, 8 ounces (approx. $4\frac{1}{2}$ cups)
Ham or bacon fat	1 pound (approx. 1 pint)
Rice, uncooked, washed	3 pounds (approx. $1\frac{1}{2}$ quarts)
Tomatoes	12 pounds, 12 ounces (approx. $6\frac{1}{2}$ quarts)
Ham stock	(approx. 2 gallons)
Catsup	(approx. 1 pint)
Salt	3 ounces (approx. 6 tablespoons)
Worcestershire sauce	(approx. 1 cup)

Cut meat into $\frac{1}{2}$ to $\frac{3}{4}$ -inch cubes.

Fry celery and onions in fat until lightly browned.

Add ham, rice, tomatoes, stock, catsup, salt and Worcestershire sauce. Heat to boiling temperature. Let simmer, stirring frequently until rice is tender and mixture is thick.

Source: The Cookbook of the United States Navy, Revised 1944