

Black-Eyed Pea & Sausage Jambalaya

(submitted by Dot Collins)

1 lb smoke link beef or pork sausage, sliced and browned

1 (15.5 oz) can black-eyed peas with jalapenos

1 (15.5 oz) can beef broth

1 1/4 cups uncooked medium grain white rice

1 stick butter, chopped

1 small onion, chopped

1 small bell pepper, chopped

3 cloves garlic, minced

1/2 cup chopped green onions

Brown the sausage in skillet and drain excess grease. Add all ingredients to rice cooker, stir, cover and press down COOK switch. Once the meal is cooked and the COOK switch pops up to Warm mode, let it stand covered 10 minutes before serving.