Chicken Sausage Rice Soup

Ingredients:

* 3 chicken breasts (more or less), diced
* 1 package Eckrich beef smoked sausage, cut into bite sized pieces
* 1 small onion, diced
* ½ stick butter
* 1 tsp Lawry’s seasoned salt
* 2 tsp Lady’s House Seasoning \*\*
* ¼ tsp black pepper
* 1/8 tsp cayenne, optional
* 3 bay leaves (picked out right before serving)
* 8-10 cups water
* 2 cups (more or less) minute rice
* 1 T chicken bouillon base, optional

Instructions:

In the dutch oven: place chicken, sausage, onion, and butter. Cook until chicken is done.

Add seasonings and stir.

Add water, bay leaves, and boullion and simmer for about 20 minutes.

Add rice, cover with lid, and simmer on low for anywhere from 5 minutes to 2 hours (add more water if you need to).

\*\* Lady’s House Seasoning

Mix together and keep in airtight container or freezer baggie:

* 1 cup salt
* ¼ cup black pepper
* ¼ cup garlic powder