

Jambalaya

Ingredients (serves approx 8)

- 1 lb andouille sausages, sliced into rounds
- 1 1/4 large red peppers, diced
- 2 1/2 celery ribs, chopped
- 5 scallions, sliced
- 5/8 cup coarsely chopped fresh parsley
- 3 3/4 garlic cloves, chopped
- 2 1/2 tablespoons fresh thyme leaves
- 2 cups rice
- 2 lbs boneless skinless chicken thighs, cut into bite-size chunks
- 1 (35 ounce) cans diced tomatoes
- 2 1/2 cups chicken broth
- 3 3/4 bay leaves
- 5/8 teaspoon salt
- 5/8 teaspoon black pepper
- 1/3 teaspoon cayenne pepper
- 1 1/4 lbs medium shrimp, peeled and deveined
- 1 1/4 tablespoons lemon juice

Directions

1. Sauté the sausage in a Dutch oven over medium-high heat until lightly browned. Remove and set aside.
2. Add the red pepper to the Dutch oven; sauté 2 minutes. Add the celery, scallions, parsley, garlic, and thyme, stirring well. Cook another 3 minutes, then add the rice, still stirring. Add the chicken, combining well.
3. Reduce heat to low and cook 5 minutes. Stir in the sausage, tomatoes, broth, bay leaves, salt, black pepper, and cayenne. Cover and cook 15 to 20 minutes or until the rice is done.
4. Stir in the shrimp and lemon juice and cook until the shrimp are just done, another 3 to 5 minutes. Serve Warm.

Seafood Gumbo

Ingredients (serves approx 8)

- 1/4 cup oil
- 3 -4 tablespoons flour
- 2 onions, chopped
- 2 stalks celery, chopped
- 1 (1 lb) bag frozen chopped okra
- 1 quart chicken broth
- 1 (16 ounce) cans whole tomatoes, w/liquid
- 4 -5 cloves garlic, crushed
- 2 bay leaves
- 2 -3 tablespoons crab boil, tied in cheesecloth
- salt & pepper
- hot pepper sauce
- 2 lbs raw shrimp, peeled
- 1 lb crabmeat or 2 cans crabmeat
- 1 pint oysters (OPTIONAL)
- 1 lb firm white fish fillets (halibut, white fish, cod)
- 1 tablespoon gumbo file powder

Directions

1. To make a roux, heat oil, add flour and cook over medium heat until VERY dark but not scorched, stirring constantly. If using butter, be very careful because it burns easily. Set aside.
2. In large Dutch oven, sauté onion, celery, and okra until limp.
3. Add roux, broth, tomatoes, garlic, bay leaves, crab boil packet, and salt and pepper.
4. Simmer for 2 hours. 10 minutes before serving, add all raw fish and seafood and the file powder.