

Jambalaya

Serves 8

Recipe published by the Junior League of New Orleans

INGREDIENTS

½ pound chaurice (hot link sausage) or ½ pound smoked sausage, but then increase bacon grease to 4 tablespoons. DO not sauté smoked sausage.

3 tablespoons bacon grease
½ pound ham, minced
1 cup chopped yellow onions
1 cup chopped green onions
1 cup chopped green pepper
3 cloves garlic, minced
1 bay leaf
1/2 teaspoon thyme
2 cups long-grain rice (washed, drained, but uncooked)
2 tablespoons tomato paste
2 cups chopped tomatoes (drain and reserve liquid)
½ cup celery
¼ cup parsley
2 teaspoons salt
½ teaspoon black pepper
Cayenne to taste (optional)
3 cups liquid from tomatoes and oysters
3 pounds cleaned raw shrimp
1 quart oysters (drain and reserve liquid)

DIRECTIONS

- In a 4-quart heavy pot sauté sausage until firm and remove with slotted spoon. Add bacon grease to drippings and sauté ham for 3 minutes.
- Add onions, green onions, green pepper, garlic, bay leaf, thyme, and sauté 5 minutes. Add rice, and sauté 3 minutes, stirring constantly. Add tomato paste and cook 3 minutes.
- Add sausage, tomatoes, celery, parsley, salt, pepper, and liquid. Bring to a boil, reduce heat, and cook slowly, covered, stirring occasionally until rice is done. About 12-15 minutes.
- Transfer to a shallow 4-quart baking dish and stir in seafood. Place uncovered in a preheated 350° oven and cook until seafood is done—20-30 minutes. Stir twice while baking using a large fork to fluff the rice and ensure the seafood cooks evenly.