

JAMBALAYA

I got the original of this recipe from Ivan DeRoche, a fellow Hurricane Hunter, and authentic Cajun! I have adjusted a few things to our tastes, but its essence remains the same. The hardest thing about making this meal is the time it takes to chop up all the ingredients, so feel free to do it the day before or let someone help you if you feel like you'll be pressed for time. It took me about 2 ½ hours to make on my own without doing anything fancy or rushing. This recipe makes about 10 Cups of Jambalaya, so use a Dutch oven or you'll run out of room. You can easily double or quadruple this recipe, but you'll need a correspondingly large pot! According to the Cajun's, this is "slap your Mama good!!!"

INGREDIENTS:

- 1 Pound Long Grain Rice (2 Cups plus 2 Tablespoons)
- 1 Pound Smoked Sausage or Andouille Sausage
- 1 Pound Medium Shrimp, peeled and deveined
- 3 Chicken Breasts
- 1 Pound Onion, chopped
- 1 bunch Green Onions, chopped
- ¼ bunch Fresh Parsley, chopped
- ½ can Cream of Mushroom Soup
- 2 Tablespoons Soy Sauce
- 2 Tablespoons Worcestershire Sauce
- 1 Tablespoon Mustard
- 2 Tablespoons Tomato Paste
- 1 oz. Minced Garlic (about 1 entire head) about 2 Tablespoons
- 1 Tablespoon Dried Basil
- 1 Beef Bouillon Cube
- 1 Tablespoon Tony Chachere's Creole Seasoning
- 1-3 Tablespoon Emeril's Creole seasoning (You can use 2 Tablespoons of either, but Tony's may have too much salt, and Emeril's doesn't have any)
- 3 ½ Cups Water

DIRECTIONS:

Begin by grilling the chicken breasts until there is no pink inside. As they are cooking, slice the smoked sausage, peel the shrimp if they need it (no tails either!) and chop the onions. The chicken is probably about done now, so bring it in and let it cool. When you can comfortably handle it, shred the chicken with a fork. Chop the parsley and the green onions too, including the green parts, and mince the garlic. Set garlic aside along with the shrimp.

In your large pot, brown the sausage over med-high heat until well browned. Remove the sausage from the pot but leave the oil in it. Add the onions and cook them until they are almost clear, 5-10 minutes

Add all the ingredients to the pot except the shrimp, garlic and rice, and bring to a low boil, covered, for about 30 minutes. After 10 minutes take a taste. It should be slightly spicier than you would like it because the rice will dilute it some. Add more Tony's or Emeril's if necessary, but remember a little can go a long way.

When your 30 minutes are up, add the garlic and continue to slowly boil for 5 minutes.

Kick up the fire to high, and when you are at a hard boil, add the shrimp and rice and stir often for 5 more minutes. Reduce heat to simmer, cover the pot, and wait 10 minutes. Don't peek!

Remove the lid, and "roll over" the jambalaya. The stuff that was on the bottom needs to come to the top, and visa versa or it will burn. I find it easiest to use a wooden spatula to do this. Cover and simmer another 10 minutes.

Remove lid, roll it over again. Cover pot, turn off the heat, and wait another 15 minutes. Test the rice and see if it is done yet. If not, cover it up and wait another 10 minutes. If the rice tastes just right, dig in!