

CULINARY DISCOVERY PAVILION

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A DOTDASH MEREDITH BRAND

JAMBALAYA

Recipe by: Zack Hollier, Cajun Belle

Cuisine: Cajun

INGREDIENTS

- Creole seasoning, to taste
- 8 oz. andouille sausage, sliced into rounds or quarter rounds
- 8 oz. boneless skinless chicken thighs, cut into 1 inch pieces
- 8 oz. pork shoulder
- 4 oz. of bacon, diced
- 1 medium yellow onion, diced
- 1 small green bell pepper, diced
- 1 red bell pepper
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 8 oz. of cream of celery soup
- ¼ cup Worcestershire sauce (or to taste)
- 1 ¼ cups uncooked jasmine rice
- 2 ½ cups chicken broth

INSTRUCTIONS

- 1. Build dat “Gradoux”!! Oil pot begin to brown meat:** Sauté bacon for five minutes until crisp, then add the rest of the meat and cook until tender. Remove meat with a slotted spoon and keep the drippings gradoux in the pot.
- 2. Put dat Cajun Trinity to work! Add veggies:** In the same pot, sauté the onion, celery and bell pepper. Stir in the Creole seasoning and “wash-your-sister-sauce”(Worcestershire sauce). Add the meat and cream of celery and cook it through.
- 3. “Daggum Vampires!” Add garlic:** Add in your vampire repellent (garlic). Only cook the garlic for about 30 seconds, or just until slightly brown, as to not burn it. It’s sensitive... we all are at least a bit.
- 4. “Flavors gittin’ married, time to throw dat rice, Sha!!” Add the rice:** Stir in the rice and chicken broth. Bring to a boil, reduce heat, and cook until all the liquid is absorbed.

COUNTRY RAMLiN’ (VOCAB WORDS):

Gradoux (grah-DOO): Gradoux is the good stuff that gets stuck to your pot when cooking things down. It’s essential to making a tasty gravy. Some also call this “grismies” (gree-MEEZ).

Cher (sha): this Cajun French word refers to a young child, a good friend or close relative. Cher is a term of endearment derived from the French word chéri (sher-ree) it translates to “my dear.”

About:

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