



Bob's Cajun Jambalaya

Recipe modified from Emeril Lagasse

Yield: 4 servings

12 medium shrimp, peeled, deveined and chopped
4 ounces chicken, diced
1 tablespoon Creole seasoning, recipe follows
2 tablespoons olive oil
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1/4 cup chopped celery
2 tablespoons chopped garlic
1/2 cup chopped tomatoes
3 bay leaves
1 teaspoon Worcestershire sauce
1 teaspoon hot sauce
3/4 cup rice
3 cups chicken stock
5 ounces Andouille sausage, sliced (Normally equals 1 ½ - 2 Sausages)
Salt and pepper

In a bowl combine shrimp, chicken and Creole seasoning, and work in seasoning well. In a large saucepan heat oil over high heat with onion, pepper and celery, 3 minutes. Add garlic, tomatoes, bay leaves, Worcestershire and hot sauces. Stir in rice and slowly add broth. Reduce heat to medium and cook until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes. When rice is just tender add shrimp and chicken mixture and sausage. Cook until meat is done, about 10 minutes more. Season to taste with salt, pepper and Creole seasoning.

Emeril's ESSENCE Creole Seasoning (also referred to as Bayou Blast):

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper

Created by Robert C. Orbin Jr.

- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme

Combine all ingredients thoroughly.

Yield: 2/3 cup

Items to Purchase:

- 1 Medium onion
- 1 Medium to large vine ripened tomato
- 1 Green Pepper
- 1 Single stock of celery
- 1 Garlic – Of that use 6 actual cloves