

SEAFOOD JAMBALAYA

Prepared by: Joann Schwarberg, June 2018

Makes 6 to 8 main dish, or 16 appetizer servings

3 T. Vegetable Oil

2/3 C Chef Paul Prudhomme's Tasso (a seasoned and smoked ham) 1 lb. smoked ham,
cubed and fried until crispy

½ cup diced Chef Paul Prudhomme's Andouille Smoked Sausage 1 pound andouille

1 ½ cups onions, chopped 4 cups

1 cup celery, chopped 2 cups

¾ cup green bell peppers, chopped 2 cups (1 large pepper)

2 bay leaves 4

2 tablespoons, plus 1 ½ teaspoons Chef Paul Prudhomme's Seafood Magic 5 T.

1 ½ teaspoons minced garlic 3 t.

4 cups tomatoes (about 4 medium size) chopped 3 large

¾ cup tomato sauce 15 oz.

2 cups seafood stock 4 c.

½ cup green onions, chopped ½ c.

2 cups uncooked rice (converted, Uncle Ben's, etc) 4 c, (would use less)

1 pound peeled crabmeat, crawfish or firm fleshed fish filets (cut into bite-sized pieces), or any combination of your favorite seafood, that equals 1 pound didn't use

1 ½ dozen oysters in their liquor (medium size, about 10 ounces) didn't use

1 ½ dozen peeled medium shrimp (about 1 ½ pounds) 3 lbs.

Drizzle the oil on the Tasso, Andouille, onions celery and bell peppers; and evenly mix each with your hands. Heat a 2 quart saucepan over medium heat. Add the Tasso, Andouille and sauté until browned, about 5 to 8 minutes, stirring frequently. Add the onions, celery and bell peppers; sauté until tender but still firm, about 5 minutes, stirring occasionally and scraping pan bottom well. Add the bay leaves, Magic Seasoning Blend and garlic. Cook for about 3 minutes, stirring constantly and scraping the pan bottom as needed.

Add the tomatoes and cook about 7 minutes, stirring frequently. Add the tomato sauce and cook for 7 minutes more, stirring often. Stir in the stock and bring to a boil. Then stir in the green onions and cook about 2 minutes, stirring once or twice.

Add the rice and seafood; stir well and remove from heat. Transfer mixture to an ungreased 9 x 13 baking pan. Cover pan with aluminum foil and bake at 350 degrees F until rice is tender but still crunchy, about 20-30 minutes. Remove from the oven. If you still have liquid in the pan bottom, let pan sit a few minutes, still covered, to allow rice to absorb the liquid. Remove bay leaves and serve immediately.

To serve, mold rice in an 8 ounce cup and place 2 cups on each serving plate as a main course and 1 cup as an appetizer.

Joann's notes: For a main meal, I would use only half the amount of rice.

