

SHRIMP JAMBALAYA & CREOLE SAUCE

George Schaffner / Reid Lester

Source: 1991 Readers Digest version (with minor changes)

Servings: 6 Prep Time: 25 Minutes Cooking Time: 1 Hour

Creole Sauce (2-1/2 Cups)

1/2 tsp crumbled dried basil
1/2 tsp crumbled dried thyme
1/2 tsp fresh ground black pepper
1/2 tsp paprika
1/2 tsp ground red pepper
1/4 tsp salt
1/2 tsp crumbled dried oregano
1/4 cup (1/2 stick) unsalted butter
1 cup chopped peeled tomatoes
3/4 cup chopped yellow onions
3/4 cup chopped celery
3/4 cup cored, chopped green pepper
2 cloves finely chopped garlic
2 bay leaves
1-1/4 cups chicken broth
1 cup tomato sauce
1/2 tsp hot pepper sauce

Shrimp Jambalaya

3 Tbsp unsalted butter
1 lb Andoville sausage cut into pieces
1 lb country ham cut into pieces
3 Tbsp all-purpose flour
2 Med white onions finely chopped
4 green onions (including tops) chopped
1 sm green bell pepper, cored, & chopped
3 cloves garlic, finely chopped
3 large ripe tomatoes with juice, peeled, & chopped
2 cups beef broth (may need extra)
1 bay leaf
1/2 tsp crumbled dried thyme
1/4 tsp ground red pepper (or to taste)
1/8 tsp ground cumin
1/8 tsp ground cloves
1/8 tsp ground all spice
fresh ground black pepper
2 lb shrimp, shelled & deveined
1 lb cooked chicken, cut into pieces
1-1/2 cups long grain rice, cooked
1/8 tsp salt (or to taste)

Creole Sauce: In a small bowl, mix together the basil, thyme, black pepper, paprika, ground red pepper, salt, and oregano, and set aside. In a large skillet over moderate heat, melt the butter. Stir in the chopped peeled tomatoes, onion, celery, bell pepper, and garlic. Stir in herb mixture, add the bay leaves, and cook, stirring continuously, for 5 minutes, or until the onion is translucent. Add the chicken broth, tomato sauce, and hot red pepper sauce and bring to a boil. Reduce heat to low and simmer uncovered for 20 minutes, or until flavors are blended and sauce thickens. Remove bay leaves and set sauce aside.

Jambalaya: In a large heavy deep kettle over moderate heat, melt butter. Add the sausage and ham and sauté, uncovered for 5 minutes, or until meats are slightly browned. Blend in the flour. Add the white onions, bell pepper, and garlic. Cook, stirring continuously, for 10 minutes or until onions is translucent. Stir in the tomato with juice, beef broth, bay leaf, thyme, ground red pepper, cumin, cloves, allspice, and black pepper and mix well. Add the shrimp and chicken. Stir in the rice. Add more broth, if necessary, until the liquid completely covers the contents. Season with salt. Simmer, covered, over moderate heat for 15 to 20 minutes until mixture is no longer soupy. Adjust seasoning to taste. Serve at once. Reheat Creole Sauce and serve separately in sauce boat.

Note: If using precooked shrimp, add 5 minutes prior to the end of the cook cycle.

What's Cooking with George Schaffner?

George Schaffner is married to Cheryl and has three rescue dogs. George is the General Manager at Saturn of Rockford. His interests include scuba, gardening, trap shooting, hunting and golfing. He is involved with the Arthritis Foundation Board, Park District supporter and monthly community events at Saturn of Rockford. This is George's 9th year as a chef.

What's Cooking with Reid Lester?

Reid Lester is married to Ruth Ann and is the Finance Manager at Saturn of Rockford. His hobbies include basketball, baseball umpiring and tennis. Reid is involved with the Court Street United Methodist Church and a volunteer umpire.