

SHRIMP, CHICKEN & SAUSAGE JAMBALAYA

F MEDIUM

Last Modified: 06/19/2016

PREP: 6 Hrs
COOK: 45 Min
STOVETOP

CREOLE

MAKES 8 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-----|---------|--|----------|
| 1/2 | Pound | Chicken (Breasts or Thighs) | 1" Cubes |
| 1 | Pound | Medium Shrimp (41 / 50 Count) | Raw |
| 1/2 | Pound | Smoked Andouille Sausage | Chopped |
| 3 | Cups | Any Rice U Like | Uncooked |
| 1/4 | Cup | Yellow Onions | Chopped |
| 1/4 | Cup | Celery | Chopped |
| 2 | Tbsp | Creole Seasoning Mix (Below) | |
| OR | | | |
| 2 | Tbsp | Recipe: Bar & Restaurant Copy - Emeril's Essence | |
| OR | | | |
| 2 | Tbsp | Recipe: Seasoning - Creole Seasoning | |
| 1 | Recipe: | Sauce - Roux - Dark Red - Brown | |
| 3 | Cups | Chicken Stock (Swanson) | |
| 2 | Sticks | Unsalted Butter | |
| 1 | Cup | Fresh Tomato (Seeds & Gel Removed) | Diced |
| 2 | Large | Yellow Bell Peppers (Seeded) | Diced |

CREOLE SEASONING MIX

| | | | |
|-----|-----|---------------------|--|
| 2 | Tsp | Kosher Salt | |
| 1/2 | Tsp | Cayenne Pepper | |
| 1 | Tsp | Ground White Pepper | |
| 1 | Tsp | Ground Black Pepper | |
| 1 | Tsp | Dried Basil | |
| 1/2 | Tsp | Dried Thyme | |

PREPARATION

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| FACTOID | Traditional Creole fare. Extremely flavorful, as spicy or mild as you want to make it by adjusting the Seasoning Mix amount and it makes EXCELLENT re-heatable leftovers. |
| FACTOID | The difference between Cajun and Creole dishes are mostly due to the TOMATOES! Creole Cuisine uses them, Cajun Cuisine does not. |
| OPTION | You may freely substitute ANY Meats or Seafoods you like for the Chicken or Shrimp. (Crayfish, Pork, Scallops, Crab, Squid, etc.). |
| TOOLS | <ol style="list-style-type: none"> 1) Dutch Oven & Lid 2) Small Mixing Bowl 3) Medium Saucepan & Lid 4) Large Saucepan & Lid 5) Fine Wire Strainer |

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| PREP | DISH 1) Cut the Chicken into 1" cubes and set it aside. 2) Dice the Sausage and set it aside. 3) Chop the Yellow Onions and set them aside. 4) Chop the Celery and add it on top of the Onions. 5) Chop the Bell Peppers and add them on top of the Onions. 6) Rinse, peel and de-vein the Shrimp and set them aside. 7) Chop the Tomatoes and set them aside. |
| 1 | Thoroughly combine the Creole Seasoning Mix ingredients in a small mixing bowl and set it aside. |
| 2 | You must make a dark Red-Brown Roux in order to achieve the correct flavoring and for thickening - see the separate recipe / process. Optionally, you can make the Roux a day ahead and refrigerate it in the pan covered with plastic wrap until you are ready re-heat it on a stovetop burner to finish this recipe. |
| 3 | Remove the very hot Roux from the oven, and using a wooden spoon, immediately stir in the Onions, Celery and Bell Peppers and 1 Tbsp of the Creole Seasoning Mix. Continue stirring until fully cooled, about 5 minutes. |
| 4 | In a medium saucepan over high heat, bring 2 Cups of the Chicken Stock to a boil. Gradually add in the Roux / Vegetable mixture and stir until thoroughly dissolved. It should become a thick paste - if not, add in a little more Flour, reduce the heat to low and cook until the Flour taste is gone – about 3 minutes. If there is ANY scorching, do NOT scrape the pan bottom. |
| 5 | Remove the saucepan from the heat and set it aside. |
| 6 | Heat the serving plates in a 250 degree oven. |
| 7 | Cook the Rice according to package directions. Flavor the Rice cooking water by adding in the Shrimp shells, bringing it to a rolling boil and then straining out the shells |
| 8 | In a large saucepan over medium heat, melt 1 stick of the Butter. Stir in the Chicken and sauté it for about 1 minute while stirring constantly. Add in the Sausage and cook it for another 2 minutes. Add in the Shrimp and the Tomatoes and cook them for another 2 minutes, or until the Shrimp just turn pink. If substituting other Meats or Seafoods - adjust the final cooking time to the point that the other Meat is cooked until just done. |
| 9 | Add in the remaining stick of Butter and the remaining 1 cup of Chicken Stock, cook until the Butter melts and is mixed into the Sauce, about 4 to 6 minutes. Shake the pan instead of stirring it because it reduces the separation of Oil from the Butter. If it still ends up separating, fix it in step #10. |
| 10 | Add in the remaining 1 tablespoon of Seasoning Mix, stir it well and remove it from the heat. If Butter oil separation does occur, it can be fixed by adding a few tablespoons of Chicken Stock and shaking the pan until it combines. Serve it immediately. |
| SERVE | To serve, mound 3/4 cup of Cooked Rice on the warm plates and surround it with 3/4 cup of the Jambalaya. Serve while hot. |