

CHICKEN & SEAFOOD JAMBALAYA

F MEDIUM

Last Modified: 06/19/2016

PREP: 30 Minutes
COOK: 1 Hr 30 Min
STOVETOP

CREOLE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Cup	Chicken (Breasts or Thighs)	Cubed
1/2	Pound	Large Shrimp (31 / 35 Count)	Raw
2/3	Cup	Tasso Ham	Diced
OR ENTIRELY ACCEPTABLE			
2/3	Cup	Any Pepper Smoked Cure 81 Ham	Diced
1	Cup	Smoked Andouille Sausage	Diced
1	10 Oz	Carton Medium Oysters In Liquor	
4	Tbsp	Unsalted Butter	
1 1/2	Cups	Yellow Onions	Chopped
1	Cup	Celery	Chopped
1/2	Cup	Green Onions (Greens & Whites)	Chopped
3/4	Cup	Colored Bell Pepper (Seeded)	Chopped
1 1/2	Tbsp	Garlic	Chopped
1	Pound	Ripe Tomatoes (Peeled)	Chopped
3/4	Cup	Tomato Sauce (Hunts)	
2	Cups	Converted Rice (Uncle Ben's)	Uncooked
4	Cups	Chicken Stock (Swanson)	

SEASONING MIX

2	Whole	Dried Bay Leaves	
1 1/2	Tsp	Kosher Salt	
1 1/2	Tsp	Ground White Pepper	
1/2	Tsp	Cayenne Pepper (Ground)	
1	Tsp	Gumbo File Powder	
1 1/2	Tsp	Dried Oregano	
1	Tbsp	Ground Black Pepper	
3/4	Tsp	Dried Thyme	

PREPARATION

FACTOID	The difference between Cajun and Creole dishes are mostly due to the TOMATOES! Creole Cuisine uses them, Cajun Cuisine does not.
TOOLS	1) Small Mixing Bowl 2) 9" x 13" Glass OR Ceramic Baking Dish 3) Large Saucepan & Lid

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FACTOID	Tasso is a specialty of south Louisiana cuisine. It is a spicy, peppery version of smoked pork made from the shoulder butt. In this case, "ham" is a misnomer, since Tasso is not made from the hind leg of a pig. This cut is typically fatty and, because the muscle is constantly used by the animal, has a great deal of flavor. Though Tasso may be eaten on its own, it is more often used as part of a flavor base for stews or braised vegetables.
FACTOID	Cure 81 Hams are ONLY available from Hormel. They are supposedly hand-picked and then cured using a Sugar and Pepper based cure rather than a pure Salt or Sugar based cure.
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Dice the Ham and set it aside. 2) Dice the Sausage and add it on top of the Ham. 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. 5) Cut the Chicken into 1" cubes and set it aside. 6) Rinse, peel and de-vein the Shrimp and set them aside. 7) Chop the Green Onions and set them aside. 8) Chop the Garlic Cloves and set them aside. 9) Chop the Tomatoes and set them aside. 10) Prepare the Rice according to package directions and set it aside.
1	Thoroughly combine the Seasoning Mix ingredients in a bowl and set them aside.
2	In a large saucepan over medium heat, melt the Butter. Add in the Ham and Sausage and saute them until crisp, stirring frequently. Do NOT drain off the fat.
3	Add in the Onions, Celery and Bell Peppers. Stir well and continue cooking until tender, but still firm, about 5 minutes, stirring occasionally and scraping the pan bottom and sides.
4	Add in the Chicken. Raise the heat to high and cook for 1 minute while stirring occasionally.
5	Reduce the heat to medium, add in the Seasoning Mix and Garlic, cook it for about 3 minutes while stirring constantly and scraping the pan bottom and sides.
6	Add in the Tomatoes and continue cooking until the Chicken is tender, about 5 to 8 minutes, while stirring frequently.
7	Add the Tomato Sauce, cook for 7 minutes while stirring frequently.
8	Stir in the Chicken Stock and bring it to a boil. Stir in the Green Onions and cook for about 2 minutes, stirring once or twice.
9	Add the Rice, Shrimp and Oysters, stirring well and remove it from the heat.
10	Transfer the mixture to an ungreased 9 inch x 13 inch baking dish. Cover the dish snugly with aluminum foil and bake it at 350 degrees or until the Rice is tender, about 20 to 30 minutes.
SERVE	Meanwhile heat the dinner plates in a 250 degree oven. Remove the Bay Leaves. Ladle generously on the dinner plates and serve while hot with slices of Crusty Bread on the side.