

Jambalaya - Red (Creole)

March 13th, 2019

This recipe serves: 10

Prep Time: 02:00

Cook Time: 01:15

Jambalaya is a traditional recipe from New Orleans that is similar to Gumbo, but it is not a soup. Jambalaya is typically made in a single pot and comes in a couple of variants: "Red" Jambalaya (also called "Creole" Jambalaya) or Cajun Jambalaya. Each Jambalaya also incorporates a different set of seasonings. Red Jambalaya includes tomatoes. Cajun Jambalaya is typically a more spicy (hot) dish, and may also contain meats with blackened pepper. Here is a great recipe for a traditional Red (or Creole) Jambalaya. This recipe has a pretty large yield. The leftovers can be stored in the refrigerator for up to 1 week. But it seems like that is never a problem. In my experience, the leftovers will be eaten long before it has time to go bad.

Ingredients:

2 large Roma Tomatoes, roasted and diced

1 Poblano pepper, roasted and cubed

1 Red Bell Pepper, roasted and cubed

Olive Oil

1/2 lb White Meat (chicken thighs, rabbit meat, alligator tail, or whatever) sliced into bite-sized squares

1 can (14 oz) Stewed or Whole Tomatoes, drained (reserve the liquid)

1 can (6 oz) Tomato paste

4 oz White Onion, Diced

4 oz Celery, Diced

1 Green Bell Peppers, Remove seeds and pith, cubed

4 Cloves (2 Teaspoons) Garlic, finely minced or 1/2 Teaspoon Garlic Powder

1 Yellow or Orange Bell Pepper, cubed

8 oz (or 1 package) Andouille sausage or Kielbasa, sliced on the bias

1/2 oz Cilantro, chopped

1/2 lb New Potatoes, boiled and cubed into bite-sized pieces

8 oz Okra, Diced (fresh or frozen)

2 cups liquid (Juice from canned tomatoes mixed with Chicken Stock, Vegetable Stock, or Mire Poix)

1 Teaspoon Worcestershire Sauce (added to the Tomato Juice/Stock liquid)

1 cup Long Grain Rice

1/2 lb Seafood (shrimp, whitefish, crab, crawdad tails, etc)

1 Teaspoon Fresh Basil, chiffonade

Creole Spice Mix Ingredients:

2 Teaspoons Sweet Paprika Powder

2 Teaspoons Smoked Paprika Powder

2 Teaspoons Hot Paprika Powder

2 Teaspoons dried Thyme

2 Teaspoons dried Oregano

1 Teaspoon Cayenne Pepper (more or less, to taste)

1/4 Teaspoon Table Salt

Directions:

Oven-roast the Tomatoes, the Poblano peppers, and one Red Pimento Pepper. Chop, then set aside for later.

Use a large Dutch Oven or oven-safe Pot on the Stovetop over medium-high heat.

Add a small amount of Olive Oil and mix in the White Meat and 1 Tablespoon Creole Spice mix.

Stir until the meat is browned. Set the meat aside.

Add another small measure of Olive Oil. Sweat the Onions, then add (and sweat) the Celery.

Add the Andouille Sausage and continue to stir for a few more minutes.

Add about 2 Teaspoons of Creole Spice Mix and stir.

Mix in the Green Bell Peppers and the minced Garlic.

Reduce the heat and continue to stir for another 3 minutes.

Add remaining Creole Spice Mix and stir.

Add the Tomato Juice/Stock liquid to the pot.

Add the Okra.

Add the Potatoes, any remaining vegetables, and the White Meat

Stir in the Rice. Cover and **bake at 325° Fahrenheit for 30 minutes.**

Prep the Seafood (peel and de-vein shrimp, peel the Craw-Dad tails, skin, debone, cube the fish, etc.)

After 30 minutes, remove the lid and stir thoroughly to ensure that the center also reaches the desired temperature to cook the rice. Cover again and **return to the oven for another 30 minutes.**

After 15 more minutes, remove the lid and stir again. Check a few pieces of Rice to ensure it is cooked.

If the Rice is still too al dente, then continue to check at 15 minute intervals until the Rice is cooked: DO NOT OVERCOOK THE RICE.

Add the Seafood, stir well, and **cook for another 10 minutes.**

Ensure that the Seafood is completely cooked, then serve with Corn Bread or French Baguettes.