

Creole Red Jambalaya

1 lb smoked ham (diced)	1 tbs tabasco sauce
1 1/2 lb shrimp (raw and cleaned)	1 tsp black pepper
2 cups onion (diced)	1 tsp cayenne pepper
1 cup celery (diced)	1 tsp salt
1 cup green pepper (diced)	1 tsp thyme (dried)
1/2 cup green onion (sliced thin)	1 tbs parsley (chopped)
2 cups diced tomatoes	1 tbs worcestershire
1 tbs minced garlic	5 cups shrimp stock
3 whole bay leaves	3 cups uncooked rice
2 tsp Cajun Spice Mix	1 tbs cooking oil

Sprinkle Cajun Spice Mix on shrimp, toss, and set aside. Pour oil in a cast iron dutch oven (6 to 7 qts) or similar sized pot, heat oil on MED/HI. Add ham and sauté 5 mins., add shrimp, cook for 5 mins. more or until the shrimp are done. Scrape the bottom of the pot to remove all the “graton”, the dregs that flavor the rice. Add onions, green peppers, and celery, cook 5 mins., again scraping the bottom to loosen all that flavor, then add all spices, tabasco, worcestershire, and cook 5 mins. more.

When onions look cooked, add green onion, diced tomatoes, and the shrimp stock. Turn heat to HI, bring to a boil, then cook at a rolling boil for 10 mins.

Add rice, stir to make sure you incorporate rice and it doesn't get stuck on the bottom. Turn it down a bit to MED/HI, cover with lid, and cook for about another 20 mins. stirring occasionally, being careful not to let it burn. Turn the heat down to a very low simmer and cover it with tight fitting lid. Let it steam for 25 mins. without opening lid.

Rice should be done and tender, If not yet done, I finish mine off in the oven for about 20 mins. at 300°. To finish, give it a stir and re-cover over with lid to let it cool a bit and absorb all the juices.

* You can always substitute crawfish for the shrimp. Andouille or Tasso can be substituted for the smoked ham in this recipe. The best Jambalaya I've ever eaten was made with smoked rabbit meat. You can also substitute 1 cup of clam juice (8 oz. bottle) plus 4 cups of the chicken stock for the shrimp stock.

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