

Seafood Jambalaya

from the kitchen of Chef Paul Prudhomme

Makes 6 to 8 main dish or 16 appetizer servings

Ingredients

- 3 tablespoon vegetable oil
- 2/3 cup Chef Paul Prudhomme's Tasso (a seasoned and smoked ham), diced
- 1/2 cup Chef Paul Prudhomme's Andouille Smoked Sausage, diced
- 1 1/2 cups onions, chopped
- 1 cup celery, chopped
- 3/4 cup green bell peppers, chopped
- 2 bay leaves
- 2 tablespoons, plus 1 1/2 teaspoons Chef Paul Prudhomme's Seafood Magic
- 1 1/2 teaspoons minced garlic
- 4 cups tomatoes (about 4 medium size), chopped
- 3/4 cup tomato sauce
- 2 cups seafood stock
- 1/2 cup green onions, chopped
- 2 cups uncooked rice (preferably converted)
- 1 pound peeled crabmeat, crawfish or firm-fleshed fish filets (cut into bite-sized pieces), or any combination of your favorite seafood, that equals 1 pound
- 1 1/2 dozen oysters in their liquor (medium size) (about 10 ounces)
- 1 1/2 dozen peeled medium shrimp (about 1 1/2 pound)



How to prepare

Drizzle the oil on the Tasso, Andouille, onions, celery and bell peppers; and evenly mix each with your hands. Heat a 2-quart saucepan over medium heat. Add the Tasso, Andouille and sauté until browned, about 5 to 8 minutes, stirring frequently. Add the onions, celery and bell peppers; sauté until tender but still firm, about 5 minutes, stirring occasionally and scraping pan bottom well. Add the bay leaves, Magic Seasoning Blend and garlic. Cook for about 3 minutes, stirring constantly and scraping the pan bottom as needed.

Add the tomatoes and cook about 7 minutes, stirring frequently. Add the tomato sauce and cook for 7 minutes more, stirring often. Stir in the stock and bring to a boil. Then stir in the green onions and cook about 2 minutes, stirring once or twice.

Add the rice and seafood; stir well and remove from the heat. Transfer mixture to an ungreased 13x9-inch baking pan. Cover pan with aluminum foil and bake at 350°F until rice is tender but still crunchy, about 20 to 30 minutes. Remove from the oven. If you still have liquid in the pan bottom, let pan sit a few minutes, still covered, to allow rice to absorb the liquid. Remove bay leaves and serve immediately.

To serve:

Mold rice in an 8-ounce cup and place 2 cups on each serving plate as a main course and 1 cup as an appetizer.