

1½ cups finely chopped green bell peppers, *in all*
½ teaspoon Tabasco sauce
1⅓ cups chopped tasso (preferred) or other smoked ham
(preferably Cure 81), about ½ pound
¾ cup canned tomato sauce
2 cups uncooked rice (preferably converted)
3 cups **Basic Rabbit** or **Chicken Stock** (page 31)

NOTE: Available at some gourmet spice shops.

Cut meat away from rabbit or chicken bones and chop into ¼-inch pieces; use scraps, bones and giblets (excluding the liver) to make the stock. Refrigerate meat until ready to use.

Combine the seasoning mix ingredients in a small bowl and set aside.

Melt the margarine in a 4-quart saucepan. Add ¾ cup each of the onions, celery and bell peppers; then stir in the seasoning mix, Tabasco and tasso. Cook over high heat until onions are dark brown, about 20 minutes, stirring constantly. Add the remaining ¾ cup each of onions, celery and bell peppers. Cook about 5 minutes, stirring occasionally. Add the tomato sauce and simmer about 5 minutes, stirring constantly. Add the rabbit and cook over high heat for 15 minutes, stirring occasionally. Stir in the rice, mixing well. Reduce heat and simmer for about 12 minutes. Add the stock. Bring the mixture to a boil; reduce heat and simmer covered over very low heat until rice is tender but still firm, about 15 minutes.

To serve, mold rice in an 8-ounce cup. Place 2 cups on each serving plate for a main course or 1 cup for an appetizer.



Chicken and Seafood Jambalaya

Makes 4 main-dish or 8 appetizer servings

*This jambalaya may be eaten as is or topped with **Creole Sauce** (page 248).*

Jambalayas

Seasoning mix:

- 2 whole bay leaves
- 1½ teaspoons salt
- 1½ teaspoons ground red pepper (preferably cayenne)
- 1½ teaspoons dried oregano leaves
- 1¼ teaspoons white pepper
- 1 teaspoon black pepper
- ¾ teaspoon dried thyme leaves
- 2½ tablespoons chicken fat or pork lard or beef fat
- ⅔ cup chopped tasso (preferred) or other smoked ham (preferably Cure 81), about 3 ounces
- ½ cup chopped andouille smoked sausage (preferred) or any other good pure smoked pork sausage such as Polish sausage (kielbasa), about 3 ounces
- 1½ cups chopped onions
- 1 cup chopped celery
- ¾ cup chopped green bell peppers
- ½ cup chicken, cut into bite-size pieces, about 3 ounces
- 1½ teaspoons minced garlic
- 4 medium-size tomatoes, peeled and chopped, about 1 pound
- ¾ cup canned tomato sauce
- 2 cups **Basic Seafood Stock** (page 32)
- ½ cup chopped green onions
- 2 cups uncooked rice (preferably converted)
- 1½ dozen peeled medium shrimp, about ½ pound
- 1½ dozen oysters in their liquor (we use medium-size ones), about 10 ounces

Combine the seasoning mix ingredients in a small bowl and set aside.

In a 4-quart saucepan, melt the fat over medium heat. Add the tasso and andouille and sauté until crisp, 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 chicken. Raise heat to high and cook 1 minute, stirring constantly. Reduce heat to medium. Add the season-

ing mix and minced garlic; cook about 3 minutes, stirring constantly and scraping pan bottom as needed. Add the tomatoes and cook until chicken is tender, about 5 to 8 minutes, stirring frequently. Add the tomato sauce; cook 7 minutes, stirring fairly 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, shrimp and oysters; stir well and remove from heat. Transfer to an ungreased 8x8-inch baking pan. Cover pan snugly with aluminum foil and bake at 350° until rice is tender but still a bit crunchy, about 20 to 30 minutes. Remove bay leaves and serve immediately.

To serve, mold rice in an 8-ounce cup. Place 2 cups on each serving plate for a main course or 1 cup for an appetizer.



Chicken and Tasso Jambalaya

quadruple

Makes 4 main-dish or 8 appetizer servings

This jambalaya is served as is or topped with **Creole Sauce** (page 248)

Seasoning mix:

- 2 whole bay leaves
- 2 teaspoons ground red pepper (preferably cayenne)
- 1½ teaspoons salt
- 1½ teaspoons white pepper
- 1 teaspoon dried thyme leaves
- ½ teaspoon black pepper
- ¼ teaspoon rubbed sage

2 tablespoons unsalted butter

½ pound chopped tasso (preferred) or other smoked ham
(preferably Cure 81), about 2 cups

*ok to
use a
regular
small smoked
ham*

Jambalayas

- ¾ pound boneless chicken, cut into bite-size pieces, about 2 cups
- 1 cup chopped onions, *in all*
- 1 cup chopped celery, *in all*
- 1 cup chopped green bell peppers, *in all*
- 1 tablespoon minced garlic
- ½ cup canned tomato sauce
- 1 cup peeled and chopped tomatoes
- 2½ cups **Basic Chicken Stock** (page 31)
- 1½ cups uncooked rice (preferably converted)

Combine the seasoning mix ingredients in a small bowl and set aside.

Melt the butter in a 2-quart saucepan over high heat. Add the tasso and cook until meat starts to brown, about 3 minutes, stirring frequently. Add the chicken and continue cooking until chicken is brown, about 3 to 5 minutes, stirring frequently and scraping the pan bottom well. Stir in the seasoning mix and ½ cup each of the onions, celery and bell peppers and the garlic. Cook until vegetables start to get tender, about 5 to 8 minutes, stirring fairly constantly and scraping pan bottom as needed. Stir in the tomato sauce and cook about 1 minute, stirring often. Stir in the remaining ½ cup each of the onions, celery and bell peppers and the tomatoes. Remove from heat. Stir in the stock and rice, mixing well. Transfer mixture to an ungreased 8x8-inch baking pan. Bake uncovered in a 350° oven until rice is tender but still a bit crunchy, about 1 hour. Remove from oven. Stir well and remove bay leaves. Let sit 5 minutes before serving.

To serve, mold rice in an 8-ounce cup and place 2 cups on each serving plate for a main course or 1 cup for an appetizer.

don't add all spices at once - add most and add rest accordg to taste - all spices → very spicy