



CREOLE PORK AND SAUSAGE JAMBALAYA

Prep Time: 2 Hours

Yields: 6–8 Servings

Comment:

The original jambalaya of New Orleans was tomato based and flavored with a combination of sausages, ham and chicken. Often, the dish was "thrown together" at a moment's notice when unexpected friends dropped by and a quick entrée was needed. In such a case, sometimes heavy-smoked sausage and tomatoes were the only ingredients needed for a great spur-of-the-moment meal.

Ingredients:

1 pound cubed pork butt
2 pounds smoked sausage, sliced
½ cup diced tasso
2 (8-ounce) cans tomato sauce
1 cup diced tomatoes
½ cup vegetable oil
salt and cracked black pepper to taste
granulated garlic to taste
1 cup diced onions
1 cup diced celery
½ cup diced red bell peppers
1 jalapeño, cored and diced
¼ cup minced garlic
4½ cups chicken stock
3 cups long grain rice
½ cup sliced green onions
¼ cup chopped parsley

Method:

In a large Dutch oven, heat oil over medium-high heat. Season pork well with salt, pepper and granulated garlic then add to pot. Sauté pork 12–15 minutes or until golden brown and tender, stirring frequently. Add sausage and tasso then cook an additional 10–12 minutes to brown meat. Tilt pot to one side and ladle out all oil except for one large cooking spoonsful. Add onions, celery, bell peppers, jalapeño and minced garlic. Continue cooking until vegetables are caramelized. Blend in tomato sauce, diced tomatoes and chicken stock. Bring mixture to a rolling boil, reduce to simmer and cook 15 minutes to allow flavors to develop, stirring occasionally. Season with salt, pepper and granulated garlic. NOTE: You may wish to over-season dish as rice has not yet been added. Stir in rice and green onions then return mixture to a rolling boil. Reduce heat to very low, cover and cook 30 minutes. Do not stir or remove lid during cooking process. Remove cover then add parsley. Stir mixture once to ensure that rice is not sticking to bottom of pot. Cover and cook 20 additional minutes. Remove from heat and allow to steam 15 minutes before serving.



**SHOPPING LIST
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