

Mardi Gras Jambalaya

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

1 pound sausage (for true—but very dominant—Louisiana flavor, use andouille, but you may also use plain old kielbasa), cut into bite-sized pieces
extra-virgin olive oil as needed for frying
1 medium onion, finely chopped
1 to 2 stalks celery, finely chopped
1/2 bell pepper, finely chopped
1 clove garlic, finely chopped
butter if needed for frying
2 cups cut-up cooked chicken
1-1/2 teaspoons Creole seasoning, plus more if needed
chopped hot pepper (fresh or pickled) to taste—start out with 1/2 teaspoon to a teaspoon; then add more the next time if you want your Jambalaya spicier
4 cups chicken stock, divided
1-1/2 cups uncooked rice
1 large or 2 small tomatoes, roughly chopped
2 cups cooked peas
lots of chopped fresh parsley

Instructions:

In a heavy Dutch oven brown the sausage pieces. If they are not very fatty and start sticking a lot, splash in a little olive oil. If they are very fatty, drain some of the fat off when they have browned. Remove the sausage and set it aside.

In the fat (plus a little olive oil and butter if needed) sauté the onion, celery, bell pepper, and garlic. Cook them until they soften and begin to smell wonderful. Use their juices and the fat in the pan (plus a spatula or wooden spoon) to scoop up any brown bits from the bottom of the pan.

Return the sausage to the pot, along with the chicken, the seasoning, the hot pepper, and 1 cup of the stock. Bring the mixture to a boil. Cover, reduce the heat to low, and simmer gently for 1/2 hour, stirring from time to time.

Add the remaining stock. Bring the mixture to a boil, and stir in the rice. Return the mixture to boiling, stir, and reduce the heat and cover again.

Cook until the rice is cooked through but not dry, about 1/2 hour longer. Taste for seasoning and add a little more spice if you like.

Stir in the tomatoes and peas. Sprinkle parsley overall and serve with Tabasco sauce on the side.

Serves 6.