

The Marv's Meats Recipe Collection #37

Jambalaya

1 lb. – Andouille sausage, sliced $\frac{1}{2}$ inch thick
1 lb. – smoked ham, $\frac{1}{2}$ inch cubes
1 $\frac{1}{2}$ lbs. – raw shrimp, peeled
1 cup – green bell peppers, chopped
1 cup – celery, finely chopped
1 cup – yellow onion, finely chopped
1 clove – garlic, minced
1/2 cup – tomato sauce
1-16 oz. can – diced tomatoes
6 cups – chicken or beef stock
1/2 tsp. – dried thyme
1 – bay leaf
1 tsp. – dried oregano
1/2 - 1 tsp. – red cayenne pepper, or to taste
1/2 tsp. – dried basil
1 tsp. – ground black pepper
1/2 cup – white rice
1 cup – green onions, finely chopped

Sear Andouille sausage in a large heated sauce pan over medium-high heat stirring frequently until sausage has rendered enough fat to sauté vegetables. Add ham & continue sautéing 5 minutes, stirring often.

Add peppers, celery, onions & garlic & sauté 15 minutes. Scrape any browned bits from the bottom of the pan with a wooden spoon while vegetables are cooking.

Add tomato sauce 7 tomatoes, stir to blend & simmer for 3 minutes. Pour in stock & bring to a boil. Add thyme, bay leaf, oregano, cayenne pepper, basil & black pepper. Stir to incorporate, reduce heat & simmer for 1 hour.

Add rice, cover & simmer for 15 minutes.

Add shrimp & simmer for 5 minutes more. Stir in green onions, remove bay leaf & taste for salt.

Bon appetit!



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