

SEAFOOD JAMBALAYA

Chef John's take on a spicey creole favorite.

Chef John Findley, Executive Chef, University Club of MSU

Featured Food: Stew

Yield: Serves 4

Ingredients

2 oz. vegetable oil	8 oysters
1 cup diced celery	8 scallops or other fish
¾ cup diced onion	4 cups cooked rice (keep warm)
½ cup diced green pepper	1 bay leaf
6 oz. diced andouille sausage	1 teaspoon salt
½ cup diced Tasso or smoked ham	1 teaspoon cayenne pepper
½ cup diced chicken breast or thigh	½ teaspoon white pepper
1 clove garlic minced	½ teaspoon black pepper
2 cans diced tomatoes	1 teaspoon oregano
½ cup tomato sauce	½ teaspoon thyme
1 cup seafood stock	½ cup diced green onions
16 medium size shrimp	

Preparation

Using a large pot over medium high heat, add 1 oz. of the vegetable oil, celery, onion and green pepper and cook for a few minutes stirring often. Add the andouille and cook for a few minutes. Add the ham and cook for a couple minutes. Add the chicken a cook for a couple minutes. Add the garlic and cook for 1 minute.

Now add the spices, more for spicier or less for milder. Add the diced tomatoes, sauce, and stock. Let simmer on low for at least 15-25 minutes, stirring occasionally.

Using a large size sauté pan over medium high heat, add 1 oz. of the vegetable oil. Add the shrimp, scallops, and oysters and cook for a few minutes. Pour the sauce over the seafood and let simmer for a few minutes. Divide the rice onto four plates and then spoon the jambalaya over the rice and sprinkle the green onions on top and serve.