

NEW ORLEANS

CAJUN / CREOLE

Shrimp Jambalaya

- 2 lb Shrimp 40/50 (Cooked, Peeled, Deveined)
- 1 lb Andouille Sausage (Cubed)
- 2 C Long-Grain Rice (Uncooked)
- 4 T Butter
- 2 T All-Purpose Flour
- 14 oz Whole Tomatoes
- 8 oz Tomato Sauce
- 1 C Onions (Chopped)
- 1 C Celery (Chopped)
- 1 C Green Pepper (Chopped)
- 2½ C Water
- 2 cloves Garlic (Fresh / Minced)
- 1 t Pepper (To Taste)
- 1 t Salt (To Taste)



Jeff & Scott Favre

Circa 2003

1. Sauté Onions, Celery, Bell Pepper, Garlic in Butter until tender.
2. Add Flour and mix well.
3. Add Tomatoes and Tomato Sauce; bring to boil.
4. Add Rice, Shrimp, Sausage, Salt, Pepper and Water.
5. Cook covered over Low heat until Rice is tender (30 minutes).
6. Taste for Seasonings and add Water if too dry.

Garnish with Green Onions and Lemon Slices.

