

Cajun Brown Jambalaya

1 lb Andouille sausage	1 tsp garlic powder
1 1/2 lb boned, skinned chicken thighs (diced bite size)	1 tsp salt
2 cups onion (diced)	1 tsp thyme (dried)
1 cup celery (diced)	1 tsp basil (dried)
1/2 cup green onion (diced)	1 tbs parsley (chopped)
2 tsp Cajun Spice Mix	1 tbs worcestershire sauce
1 tsp black pepper	6 cups chicken stock
1 tsp cayenne pepper	3 cups uncooked rice
	1 tbs cooking oil

Sprinkle Cajun Spice Mix on chicken meat, toss, and set aside. Pour oil in a cast iron dutch oven (6 to 7 qts) or similar sized pot, heat oil on MED/HI. Add andouille and sauté, once browned, remove it and add the chicken. Cook for 10 mins. or until the chicken is done. Scrape the bottom of the pot to remove all the “graton”, the little dregs that flavor the rice and give it its distinctive rustic brown color. Add onions and celery, cook 5 mins., again scraping the bottom to loosen all that flavor, then add all spices, worcestershire, andouille, and cook 5 mins. more.

When onions look cooked, add green onion, and the chicken stock. Turn heat to HI, bring to a boil, then cook at a rolling boil for 10 mins. Add rice, stir to make sure you incorporate the rice and it doesn't get stuck on the bottom. Turn down a bit to MED/HI, cover with lid, and cook for about another 20 mins. stirring occasionally, being careful not to let it burn. Turn heat down to a very low simmer and cover with tight fitting lid. Let it sit for 25 mins. without opening lid.

Rice should now be done, if not I sometimes finish it off in the oven for about 20 mins. at 300°. To finish, give it a stir to fluff the rice and replace the lid to let it steam. Never make Jambalaya out of pre-cooked rice, it does not absorb the rich flavors.

There's a subtle difference between Cajun and Creole Jambalaya, the Cajuns rarely use tomato sauce, or green pepper, although you can put whatever you want in your Jambalaya, that's the beauty and joy of this cuisine.

Tim Harkleroad
RouxBDoo@gmail.com

Return to Cajun Food Blog