

Shrimp-and-Ham Jambalaya

Jambalaya is so versatile that almost anything can be used in it. This recipe is shown on the front cover with a different serving suggestion.

- 2 cups water
- 1 teaspoon salt
- 1 cup short-grain white rice
- 2 pounds medium raw shrimp
- 6 Tablespoons butter
- 1 1/2 cups finely chopped onions
- 2 Tablespoons finely chopped garlic
- 1 16-ounce can Italian plum tomatoes, chopped
- 3 Tablespoons tomato paste
- 1/2 cup chopped celery
- 1/4 cup finely chopped green pepper
- 1 Tablespoon finely chopped parsley
- 3/4 teaspoon powdered cloves
- 1/2 teaspoon dried thyme
- 1/2 teaspoon ground red hot pepper
- 1/4 teaspoon freshly ground black pepper
- 1 teaspoon salt
- 1 pound lean smoked ham, cut into 1/2-inch cubes

Place water, salt and rice in a medium saucepan. Bring to a boil, then lower heat, cover and simmer for 20 minutes without stirring, or until rice has absorbed liquid. Fluff the rice with a fork, cover, and set aside. Cook the shrimp as directed on page 8. Shell the shrimp and set aside.

Melt butter over moderate heat in heavy casserole. Add onions and garlic and cook for about 5 minutes, or until they are soft but not brown. Add tomatoes and tomato paste and stir over moderate heat for 5 minutes. Add celery, green pepper, parsley, cloves, thyme, red pepper, black pepper, and salt. Stirring frequently, cook uncovered over medium heat until the vegetables are tender and the mixture is thick enough to hold its shape lightly in the spoon.

Add the ham and cook for 5 minutes, stirring frequently. Stir in the shrimp and, when they are heated, add the rice. Stir over moderate heat until the mixture is hot. Taste for seasoning.

Yield: 8 servings