

## **Parrains Super Bowl Jambalaya**

### **Equipment needed:**

1- 12 quart sauce pot  
1- Cutting board  
1- Chef Knife  
1- 4 cup measuring cup  
Measuring cups and spoons

### **Ingredients:**

- 4 tablespoons bacon fat
- 2 cups diced onions
- 1 cup diced celery
- 1 cup diced green bell peppers
- 5 tablespoons chopped garlic
- 2 tablespoons minced fresh jalapenos
- 4 ounces tomato paste
- 6 ounces Tasso (a seasoned pork)  $\frac{1}{4}$  inch dice
- 24 ounces sliced smoked sausage ( $\frac{1}{4}$  inch slices)
- 12 ounces Andouille ( $\frac{1}{4}$  inch dice)
- 1 tablespoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- $\frac{1}{2}$  teaspoon cayenne pepper
- 1 tablespoon plus 1 teaspoon ground black pepper
- 10 ounces boneless Chicken thigh meat (you can substitute duck for this item)
- 12 ounces Rotel Tomatoes
- 2 tablespoons Lea and Perrins
- 4 cups par boiled long grain rice
- 4 cups rich chicken stock
- 4 cups rich beef stock
- 4 teaspoons kosher salt
- 3 pounds (70-90) shrimp
- 3 cups sliced green onions
- 4 tablespoons chopped flat leaf parsley

### **Technique:**

- Heat the bacon fat in the saucepot until almost smoking then the onions, celery, green bell peppers, garlic and jalapenos. Reduce the heat to medium high and sauté for 5 minutes.
- Add the tomato paste, tasso, smoked sausage, Andouille sausage, basil, oregano, thyme, cayenne pepper, and black pepper to the pot. Cook for 10 minutes over medium high heat and stir occasionally.
- Add the Chicken, tomatoes, Lea and Perrins, rice, chicken stock, beef stock and salt to the pot. Give everything a stir, cover and let simmer (over medium to low heat) and let cook for 30 minutes stirring 3 times on med to low heat.

- Add the shrimp to the pot, let cook for 10 minutes stirring 1 time during this process.
- Fold in the green onions and parsley and enjoy!

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