

Delectables

Recipes from the Crescent City

Sue's Honey Island Jambalaya!

Creole Jambalaya originates from the French Quarter of New Orleans, in the original European sector. It was an attempt by the Spanish to make paella in the New World, where saffron was not readily available due to import costs. Tomatoes became the substitute for saffron. As time went on, French influence became strong in New Orleans, and spices from the Caribbean changed this New World paella into a unique dish. In modern Louisiana, the dish has evolved along a variety of different lines. Creole Jambalaya, or red Jambalaya as it is called by Cajuns, is found primarily in and around New Orleans, where it is simply known as "Jambalaya." Creole Jambalaya includes tomatoes, whereas Cajun Jambalaya does not.



Bread Pudding!

You must try this easy-to-make, delicious bread pudding! You'll love it!

BREAD PUDDING

- 7 slices of bread (broken in small pieces)
- 1 stick melted butter
- 8 eggs
- 1 1/2 cups sugar
- 1 can evaporated milk
- 1 1/2 teaspoon vanilla

Mix all ingredients together in large bowl. Pour in glass pan and place pan in water in oven. Cook at 350 degrees for about 1 hour.

SAUCE FOR BREAD PUDDING

- 1 box powdered sugar
- 1/2 teaspoon vanilla
- 1 teaspoon rum flavoring
- 1 1/2 stick melted butter
- Milk (*added to make sauce thin*)

Mix sugar, vanilla, rum and melted butter well. Add milk as needed serve over hot bread pudding.

*This is the most delicious Jambalaya I've ever tasted!
You'll love it!*

- 2 lbs Italian/green onion sausage (crumbled)--
Saute in large pan.
- 3 packs frozen chopped seasoning (bellpepper, onion, celery)--
Brown the above together and skim off any excess grease.
- Season to taste with garlic powder, "Tony Chacherie" or other full-bodied seasoning, and Worcestershire sauce.
- Add 1-2 cans Ro-Tel Tomatoes..
- Add chicken broth or stock to cover (about 3" above seasoning/meat mixture).
- Cover and simmer a few minutes.
- Add 1-3 cups of any meat or shell fish as desired....shrimp, crawfish, turkey, chicken, etc.
- Cover and simmer some more!
- Add 2-4 cups of rice (Uncle Ben's works great!), depending on how large your pot is.
- Cover and cook on "hi" for 15 minutes or so; then turn down and cool, stirring occasionally until tender!
-