

Betty's Cajun Shrimp and Sausage Jambalaya



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In this video, Betty demonstrates how to make Shrimp and Sausage Jambalaya. This is a spicy dish that is traditional to the South.

Ingredients:

- 1 pound frozen white shrimp (31-40 count), thawed, deveined, and shelled (I removed the tails, also.)
- 8 oz. andouille smoked sausage, cut into ½-inch slices (You may use any type of smoked sausage.)
- 1 small onion, chopped
- ¼ cup celery, diced
- 1 large green bell pepper, cut into chunks or strips
- 2 cloves of garlic, minced
- 14.5-oz. can diced tomatoes with garlic, basil, and oregano
- 14.5-oz can chicken broth
- 1 ¾ teaspoons Cajun seasoning (You may substitute Creole seasoning, or a blend of your own.)
- ¼ teaspoon ground red pepper
- ¾ cup uncooked long-grain white rice

In a large skillet, saute smoked sausage over medium-high heat, until browned, about 3 to 5 minutes. Add 1 small chopped onion, ¼ cup diced celery, 1 large chopped green pepper, and 2 coves minced garlic. Saute 2 to 3 minutes. Add 14.5-oz. can diced tomatoes, 14.5-oz. can chicken broth, 1 ¾ teaspoons Cajun seasoning, and ¼ teaspoon ground red pepper. Bring to a boil, and stir in ¾ cup uncooked long-grain white rice. Cover and reduce heat to low. Simmer 25 to 30 minutes, or until the liquid is absorbed and the rice is cooked. Stir in 1 pound uncooked shrimp. Cook 3 to 5 minutes, or until shrimp turns pink and opaque. Ladle immediately into serving bowl, and serve. I served my Shrimp and Sausage Jambalaya with freshly-made Hot Water Corn Fritters. Delicious! I hope you enjoy this recipe!

--Betty ☐