

Recipes



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Dumplin' Valley Jambalaya

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1 med Vidalia onion, chopped
 1 lg green bell pepper, chopped
 8-9 cloves fresh garlic, cleaned & sliced thin
 2 carrots, peeled & cut into matchsticks
 1 cup chopped celery - leaves'n'all
 1 cup roasted red pepper, chopped

 3-4 Tbsp peanut oil

 1/2 tsp celery seed
 1 tsp celery salt
 1 tsp Tony's cajun seasoning
 1 tsp kosher salt
 3 Tbsp granulated sugar
 1/2 tsp cayenne pepper
 2-3 bay leaves

1 qt jar Emeril's Roasted Garlic tomato sauce
 1 cup Dumplin' Valley bbq sauce
 3-4 Tbsp Louisiana hot sauce

 4-5 links (approx 1 1/2 lb) real andouille sausage - chunked
 2 cups (approx 1 lb) smoked turkey - chunked
 26-30 ct shwimps (approx 1 lb) cooked, cleaned & shelled

 2 cups Swanson chicken stock w/roasted garlic
 2 cups water
 2 cups Uncle Ben's converted rice
 2 Tbsp butter

Directions:

In dutch oven, melt butter & add rice...cook for couple minutes then add chicken stock & water, bring to boil...put lid on and into 400* preheated oven for about 20-25 minutes...until all liquid is absorbed. While that's in oven, in another large pan add the olive oil & all the veggies & garlic. Saute' for a couple of minutes, then add all the spices except the sugar. Saute' for a couple more minutes, then add all the sauces & sugar...stir well & simmer for 5-10 minutes. Remove from heat, and add the andouille, turkey and shwimps - mix well & taste...adjusting seasoning.

When rice is done, remove from oven & fluff with fork...then fold in the sauce/veg/meat mixture. Mix well & put lid back on and let it sit for 20-30 minutes for the rice to soak up some dat bee-you-tiful creole flavor. Dish it up...pour yerself a cold beer & git busy!!

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