

Mississippi Gulf Oysters and Shrimp combine with andouille sausage, smoked ham, rice, stewed tomatoes, onions, peppers and spices to create a jambalaya fit for a champion.

TIME

60 minutes

SERVES

4

SEASON

spring, fall, winter

METHOD

stovetop

INGREDIENTS

- 8 oz Mississippi Gulf oysters, liquid reserved
- 8 oz small Mississippi Gulf shrimp, peeled and deveined
- 1 Tbsp unsalted butter
- 1 Tbsp extra-virgin olive oil
- 1/4 lb smoked ham, cubed
- 1/2 lb andouille sausage or kielbasa, chopped
- 2 each cloves garlic, finely chopped
- 1 each medium onion, chopped
- 1 15-oz can stewed tomatoes
- 1 each green bell pepper, chopped
- 2 stalks celery, chopped
- 2 each whole bay leaves
- 1/4 tsp cayenne pepper (or more to taste)
- 1/2 tsp dried thyme
- 1 cup uncooked white rice
- salt, to taste

DIRECTIONS

1. Melt butter and oil in a large skillet over medium-high heat.
2. Sauté ham and sausage until crisp, about 5 minutes.
3. Add garlic and onion, and cook an additional minute.
4. Add green pepper and celery, and let cook 2 minutes.
5. Add tomatoes, bay leaves, cayenne pepper and thyme, and stir. Reduce heat and let simmer.
6. In a separate pan, bring the oyster liquid to a boil, adding water if needed to make 1 cup.
7. Add rice, and cook over medium heat for 5 minutes.
8. Mix rice and stock into skillet and cover.
9. Let simmer 10 minutes.
10. If there is too much liquid, remove cover for the last 10 minutes of cooking.
11. Add oysters, shrimp and salt for the last 5 minutes of cooking.
12. Taste and adjust seasoning.

Serving Suggestion: Perfect on its own or with a crunchy hearts of Romaine salad.

