

Chicken and Sausage Jambalaya



From: Exquisite
Serves: 4-5

Prep Time: 15 min
Cook Time: 20 min

Instructions

- 1: First prepare all ingredients. Medium dice onions, peppers, and celery and set aside. Mince garlic and chop green onion. Slice Sausage into 1/4 inch rounds and last medium dice chicken breast.
- 2: Heat a pot over medium heat with olive oil. Add sausage and cook until fat is rendered and sausage is fully cooked. Add chicken, some cajun seasoning, salt and pepper. Cooked until chicken is cooked through. Remove from pan and add onions, peppers, celery and garlic. Cook until tender.
- 3: Add all remaining ingredients into your pot, seasoning with thyme remaining cajun seasoning, salt and pepper. (by cooking chicken first you can taste for the heat level of your Jambalaya, to make it spicier add cayenne pepper or more cajun seasoning)
- 4: Cover and let simmer on low heat until rice is fully cooked. Serve and Enjoy

Notes

While a mirepoix (Onions, Carrots, and Celery) is the base for most cuisines and sauces. The holy trinity of Cajun cuisine is Onions, Peppers, and Celery. When making Jambalaya or any dish for that matter you always want to mis en place (Get Everything in its place) before you began.

Ingredients

- 1 ea
Yellow Onion
- 1 ea
Green Pepper
- 2 ea
Celery Sticks
- 2 ea
Garlic Cloves
- 3 ea
Green Onions
- 1 Tbsp
Creole Seasoning or Cajun Seasoning
- 1 Can
Diced Tomatoes
- 1 Tbsp
Dried Thyme
- 3 ea
Andouille Sausage
- 2 ea
Large Chicken Breast
- 4 cups
Chicken Stock
- 2 Cups
White Rice
- Salt & Pepper
To Taste

Homemade Hushpuppies



From: Exquisite
Serves: 4-5

Prep Time: 10 min
Cook Time: 5 min

Instructions

- 1: Heat vegetable oil in pot. Combine all of the ingredients together and mix until smooth.
- 2: Carefully use a scoop or spoon to drop 2 oz portions of batter into hot oil
- 3: Deep fry hushpuppies for approximately 3-5 minutes or until golden brown. Spoon onto paper towels to absorb excess grease.

Notes

Ingredients

2 cups
cornmeal

6 oz
buttermilk

2 ea
Large eggs

1/4 ea
Onion, small diced

1 Tbsp
Chopped Parsley

1 Tbsp
sugar

1 Tbsp
Honey

1 1/2 tsp
Salt

2 tsp
Baking powder

1/4 tsp
Cayenne Pepper

2 tsp
Chopped Scallions

vegetable oil. For frying

Beignets



From: Exquisite
Serves: 4-6

Prep Time: 1 hour 15 min
Cook Time: 5 min

Instructions

- 1: In a large bowl combine water and yeast, let stand 5 minutes until dissolved. In a separate bowl whisk eggs, evaporated milk vanilla extract, salt and sugar. Add this to the yeast mixture.
- 2: Mix in 2 cups of flour until well combined. Add melted butter and mix until the dough is sticky but smooth. Add in additional flour if needed to make dough smooth, see the Chef before this step
- 3: Put dough on a lightly flour surface and knead for 2 minutes and place into a greased bowl. Make sure the dough is lightly coated with oil in the bowl. Cover with a warm wet towel and let sit for 1 hour in a warm place.
- 4: Punch the dough down and put on a floured surface. Roll dough into 1/3 inch thick and cut into squares. Let sit 10 minutes . Fry the squares in s all batches so the oil is not over crowded. The dough should be fluff and golden brown when done. Remove to paper towel to get access oil off and serve with a dust of powdered sugar.

Notes

Beignet is a French term for Fritter which is made from deep-fried choux pastry.

Ingredients

- 3/4 cup Lukewarm water
- 1-.25oz packet Active dry yeast
- 1/3 cup Sugar
- 2 cups Flour
- 1/2 cup Evaporated Milk
- 1 ea Large Egg
- 3 Tbsp Melted Butter
- 1 tsp Vanilla Extract
- Pinch of Salt
- Oil for Frying
- Powdered Sugar for dusting