

Jambalaya Dressing

Source: Cuisine Magazine, Nov. 1980

Ingredients

- 1¼ cups long-grain rice
- 2 (about ¼ lb) sweet Italian sausages
- 1 tsp vegetable oil
- 1 cup chopped onion
- 2 cloves garlic, minced
- 2 tbsps unsalted butter
- ½ cup diced green pepper
- ½ cup diced red pepper
- 2 cups peeled seeded chopped tomatoes
- ⅓ tsp sugar
- ¼ cup chicken broth
- 1 tbsp minced fresh basil or 1 tsp dried
- ½ tsp grated lemon zest
- ¼ tsp chili powder
- dried thyme, crumbled
- 1 cup diced cooked ham
- ½ lb tiny shrimp, shelled
- salt and pepper

Method

1. Cook rice according to pkg. until firm-tender, not soft; you should have about 3½ cups.
2. Saute sausages in oil in medium skillet, over medium heat, turning frequently, until browned on all sides. Cool. Cut into ¼" slices.
3. Saute onion and garlic in butter in large skillet over medium heat until golden, about 6 minutes. Add tomatoes; sprinkle with sugar. Add broth, basil, lemon zest, chili powder and thyme. Cook 5 minutes, transfer to large bowl.
4. Stir in ham, shrimp, sausages and rice. Season to taste with salt and pepper. Cool completely before stuffing turkey.

TIP: Larger shrimp can be used; cut into ½" dice.

Notes

This is great with the Turkey with Maple Syrup/black pepper butter from Food & Wine, Nov. 1995