

Recipes from Sunday Supper on February 5, 2023

Guest Head Chef Jerry Dickason

Jambalaya

Ingredients

- The Trinity (onion, pepper & celery sautéed in canola oil)
- Garlic
- Jalapeno
- Basmati Rice
- Okra
- Chicken thighs, skinless and cubed
- Andouille sausage sliced in coins
- Shrimp
- Fire roasted tomatoes
- Chicken stock (low sodium)
- Seasoning: thyme, cayenne, bay leaf

Instructions

1. Sauté (canola oil) the chicken and sausage. Then transfer to a clean plate and set aside.
2. Sauté (canola oil) the Trinity, garlic, and jalapeno pepper.
3. Add rice, chicken stock, diced tomatoes, and seasonings to large pot.
4. Cover and cook for 25-30 minutes, being sure to stir the mixture every 5 minutes or so (to prevent burning) until the rice is nearly tender.
5. Add the okra and shrimp. And cook for a final 5 minutes or so, until the shrimp is pink and opaque. Add the sautéed chicken and sausage back in.
6. Taste for additional seasoning. Have S&P on request.

The green salad will be a leafy mixture of Arugula, Bibb, Oak Leaf, and Radicchio. Balsamic vinegar and olive oil will be available on the side. Also, lemon wedges.

Baguettes will be from Lee's Sandwich Shop/bakery.

Pralines

<https://www.thespruceeats.com/new-orleans-pralines-521172>

Ingredients

- 1 cup granulated sugar
- 1 cup packed brown sugar
- 1/2 cup evaporated milk
- 4 tablespoons unsalted butter, cubed
- 2 teaspoons pure vanilla extract
- 1 1/2 cups toasted and coarsely chopped pecans
- 1/4 cup boiling water, if needed

Instructions

1. Prepare a baking sheet by lining it with aluminum foil and spraying the foil with nonstick cooking spray. Alternatively, use a silicone mat on top of the baking sheet.
2. In a medium saucepan over medium heat, combine the white sugar, brown sugar, and evaporated milk.
3. Stir until the sugar dissolves. Once all is well mixed, insert a candy thermometer. Cook the candy, stirring occasionally, until the thermometer reads 240 degrees.
4. Once the proper temperature is reached, remove the pan from the heat and drop the cubes of butter on top, without stirring. Allow the sugar mixture to sit for 1 minute.

5. Add the vanilla extract and pecans.
6. Begin to stir smoothly and constantly with a wooden spoon; the candy will begin to thicken and appear lighter in color. Continue to stir until the candy starts to hold its shape. It should still be easy to stir, but don't overdo it, as pralines quickly go from fluid to rock-solid.
7. Once the confection has a lighter opaque-brown color and is holding its shape, work quickly and drop small spoonfuls of the candy onto the prepared baking sheet. Because the pralines will start to set in the saucepan, you need to spoon out the candy as fast as you safely can. If the candy stiffens before you're done scooping, add a spoonful of boiling hot water and stir until it loosens, then continue scooping until you have formed all the pralines.
8. Allow the candy to fully set at room temperature; it should take about 30 minutes for the pralines to harden. Store the pralines in an airtight container at room temperature. Enjoy.