

# Cajun Dining

## By the Rim Educational Foundation

### Jambalaya

- Olive Oil – 2 Tablespoons
  - Boneless/Skinless Chicken Thighs – 1 to 1.5 Pounds
  - Andouille Sausage or Louisiana Hot Links – 1 Pound
  - Diced Red Onion - 1
  - Diced Green Bell Pepper - 1
  - Diced Celery – 2-3 Stalks
  - Garlic – 3 Cloves
  - Jalapenos – 1 small can
  - Chopped Tomatoes – 1, 14 ounce can
  - Bay Leaves – 2
  - Jambalaya Rice – 2 cups
  - Chicken Stock – 1 cup
  - Scallions – ½ Cup
1. First brown the meat in oil.
  2. Add onion, bell pepper, celery, garlic, tomatoes, bay leaves, & jalapenos. Cook for 5-10 minutes
  3. Add rice & chicken stock – boil until rice is right consistency
  4. Top with scallions

Depending on how hot & spicy you want it – Add to your liking:  
Jambalaya rice already has some spice.

- Louisiana Hot Sauce
- Pepper
- Paprika
- Thyme
- Onion Powder
- Garlic Powder

### Louisiana Hot Crab Dip

- Faux Crabmeat (can substitute real crab) – ½ Pound
  - Cream Cheese – 8 Ounces
  - Mayonnaise – ½ Cup
  - Parmesan Cheese - ¾ Pound
  - Green Onions – 4 Tablespoons
  - Garlic – 2 Cloves
  - Worcestershire Sauce – 2 Teaspoons
  - Lemon Juice – 2 Teaspoons
  - Creole/Cajun Seasoning – 1 Teaspoon
  - Louisiana Hot Sauce – 1 Teaspoon
  - Pita Chips
1. Mix first 10 ingredients in a big bowl.
  2. Bake in oven at 350 for 35-40 minutes until lightly brown & bubbly.