

23 - 2/4

## SHOW 301

JAMBALYA DE POULET ET SAUCISSES  
CHICKEN AND SAUSAGE JAMBALYABOUILLON DE VOLAILLE  
CHICKEN STOCKTARTE AU LAIT DE BEURRE  
BUTTERMILK PIE

See 272 2/n

"Jam-be-la-ya, crawfish pie, and file gumbo,—Cause tonight I'm gonna see ma cher-a-mio.—Pick guitar, fill fruit jar, and be gay-o,—Son of a gun, we'll have big fun on the bayou" goes the Hank Williams song "On the Bayou." Even in song these jewels of the Cajun cuisine are praised. On show 272 (this volume, page 53) we prepared Crawfish Pie and on show 289 we presented File Gumbo (this volume, page 87). Creole Jambalya was the main attraction on the tenth show years ago (vol. I, page 254). Now it's time for another Jambalya—one more typical of the bayou country—Chicken and Sausage Jambalya.

This dish probably has a Spanish background and was the result of the earlier Spanish settlers trying to create Paella with local ingredients. Undoubtedly the Indians and Blacks influenced the dish supplying its Creole/Cajun character. Today's Jambalya is one of the hundreds of variations prevalent in bayou country. It combines chicken and sausage, aromatic vegetables, and spices with rice for a dish that will make you sing—Son of a gun, we'll have fun eating Jam-ba-la-ya.

Our one dish meal needs only a green salad with vinaigrette sauce and something nice and mild and sweet for dessert. What better to relax the spicy taste than Buttermilk Pie, a buttermilk custard poured into a flaky pie shell and baked to perfection. One taste and it will have you singing all the way down the bayou.

TARTE AU LAIT DE BEURRE

4 Eggs  
2 cups Sugar  
¼ cup Flour  
½ cup Butter  
1 tsp Vanilla  
¾ cup Buttermilk  
1 9 inch Pie shell

- Beat eggs and sugar together until thick and light yellow.
- Gradually add flour and beat until mixture forms a ribbon.
- Add butter, vanilla, and buttermilk.
- Pour into the pie shell.
- Bake at 325 degrees for 45 minutes.

BUTTERMILK PIEJAMBALYA DE POULET ET SAUCISSESCHICKEN AND SAUSAGE JAMBALYA

1 recipe Chicken stock  
3 cups Rice  
2½ lbs Chicken parts:  
breasts cut into thirds;  
thighs cut in half; legs,  
lower leg bone cut off  
1½ lbs Smoked sausage, cut in  
1 inch pieces  
4 tbs Butter  
4 tbs Peanut oil  
1½ cups Onions, chopped  
1 cup Green pepper, chopped  
1 cup Green onions, chopped  
3 cloves Garlic  
2 cups Tomatoes, chopped  
2 tbs Tomato paste  
Salt and pepper  
¼ tsp Cayenne pepper  
½ tsp Thyme  
3 Cloves, whole  
½ cup Parsley, chopped

- Bring chicken stock to a boil.
- Add rice and stir well.
- Return to the boil.
- Reduce heat to simmer and cover.
- Simmer for 18 minutes.
- Drain and set aside.
- Brown chicken parts and sausage in butter and oil, removing as done and set aside.
- In the same skillet saute the onions, green pepper, green onions, and garlic about 5 minutes.
- Add the tomatoes and tomato paste, salt, pepper, cayenne, thyme, cloves, and parsley.
- Return chicken and sausage to pot, blending with vegetables.
- Add rice and stir well until all ingredients are heated.
- Place in a serving dish.

BOUILLON DE VOLAILLECHICKEN STOCK

1½ lbs Chicken parts—necks, backs,  
gizzard, etc.  
2 Onions, sliced  
2 large Carrots, sliced  
3 ribs Celery and tops  
2 Bay leaf  
6 stems Parsley  
Salt and pepper  
½ tsp Leaf thyme

- Place chicken parts in a stock pot.
- Add onions, carrots, celery, bay leaf, parsley, salt, pepper, and thyme.
- Cover with water to 1 inch above.
- Bring to a boil.
- Reduce to simmer.
- Simmer for 40 to 45 minutes.
- Strain.