

Stockpot Seafood and Turkey Jambalaya



Prep time: 30 minutes

Cooking time: 40 minutes

Servings: 8 (freezes very well)

Ingredients

- ½ cup flour
- ¼ cup cooking oil
- 1 large onion
- 3 stalks celery
- 4 large cloves garlic
- 1 large green pepper
- 2 Tbsp hot chilis in adobo sauce (found canned in Mexican section of grocery store). Store remainder of chilis in fridge for several months.
- 1 lb turkey sausage
- 1 large can (28oz) stewed diced tomatoes (do not drain)
- 2 cups uncooked long grain white rice
- 1 bag of medium sized cooked frozen shrimp, 35-40 count (reserve liquid from thawing)
- 1 bag frozen cooked oysters (reserve liquid from thawing), or fresh oysters, 20-30 count
- 5 cups chicken broth
- 2 Tbsp creole seasoning, or to taste

- Louisiana Hot Sauce to taste

Directions:

Step 1 - Prepare the vegetables

- Dice the onion, celery and green pepper, mince the garlic.

Step 2 - Make a Roux

- Heat oil on medium setting in an oversized stock pot.
- Slowly add all of the flour, stirring continuously.
- Continue stirring on medium heat until the mixture becomes a very thick liquid (almost pasty) and the color of copper - approx 10 minutes.

Step 3 – Add the vegetables and turkey

- Add the onion and celery to the roux on medium heat until slightly softened (approx 5 min). Be careful not to burn the roux – add more oil if necessary.
- Add green pepper and garlic to the pot.
- Remove casing from sausage and add to the pot, stirring to separate the sausage. Cook for another 3-4 minutes until sausage is browned.

Step 4 – Add liquid, rice and seasonings

- Add the chicken stock, reserved seafood liquid and seasonings to the pot and stir to incorporate.
- Add rice and bring to a boil, reduce heat and simmer for 20 minutes.

Step 5 – Add seafood

- Once the rice is fully cooked, turn off heat and add shrimp and oysters. Stir to heat through - about 3 minutes. Do not overcook at this point or the shrimp will get rubbery.
- Garnish with cilantro if desired, add salt and pepper to taste.
- I like to add smoked salt and liquid hickory smoke for extra flavor.

This recipe freezes very well for weekday dinners.

Recipe by Linda Andersen