

# FRIDAY NIGHT

## Jambalaya Recipe

### Ingredients

Serves 4- 6

- chicken breast (2 lb)
- smoke sausage (1 lb)
- shrimp (1 lb)
- bacon (1/2 lb)
- 1 medium onion, chopped
- green onion (1 bunch cut thin)
- 1 bell pepper, chopped
- 3 garlic cloves, crushed
- celery (3) strips chopped
- bay leaf (1 lg leaf)
- crush tomato (2) 30 oz cans
- tomato paste (3 oz)
- beef broth (2) 16 oz cans
- Cajun seasoning (season to taste) & salt and pepper
- cayenne pepper (spice to your taste)
- rice (4 cups cooked rice)

### Directions

#### **Prep in advance (2 hours with cook time)**

Cut chicken breast into cubes and season

Cut smoked sausage in bite size pieces and broil slightly

Peel and devein shrimp and season

Chop onion, bell pepper, garlic, celery, thinly cut green onion.

Fry bacon crispy in pieces

Once the bacon is fried add onion, garlic, celery, bell pepper to bacon grease and sauté slightly until tender then add crush tomato, tomato paste and beef broth.

Let simmer for 1 - 1-1/2 hours

Cook rice if not cooked already and set aside

**Please have your sauce simmering and ready for when the program begins. Sandra Winfrey will guide you through the remaining part of the recipe.**

Add chicken and smoke sausage to pot and simmer another 1/2 hr or more

Add most of the green onion, bay leaf and shrimp at the end until shrimp is pink

Just before serving, add rice to jambalaya meat sauce and mix (you can use more or less rice) or plate with rice separate and pour jambalaya sauce mix over rice.

Add more chopped green onion on top for added flavor and garnish.

Jambalaya is a full meal. You can add a side salad to go with it and a dessert.



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## Soco Hurricane Cocktail Recipe & Wine Recommendation

### Soco Hurricane Ingredients

- 1½ oz. Southern Comfort
- 1½ oz. sweet and sour mix
- 1½ oz. orange juice
- 1½ oz. pineapple juice
- Splash of grenadine
- Ice cubes
- Orange wedge and a cherry, for garnish
- Cocktail pick/skewer, for garnish

### Harvest Ridge Winery Wine Pairings

Harvest Ridge Winery dry red Malbec pairs well with the acidity and spice of the Jambalaya

The Harvest Ridge Colonial Jack cider is a hopped cider similar to a beer style