

## **Jambalaya**

2 Tbsp vegetable oil	1 Lg bellpepper, chopped
2 Medium onions, chopped	3 Garlic cloves, minced
4 Green onions, chopped	2 tsp salt
2 Stalks of celery, chopped	4 cups water or chicken stock
2 tsp creole seasoning	2 cups uncooked long grain rice
1 15oz can whole peeled tomatoes in juice	
2 lbs med size shrimp cooked, peeled and deveined	
1 lb of andouille or smoked sausage, cut in 3/4 inch thick rounds	
2 Tbsp fresh parsley chopped for garnish	

In a large stockpot, heat two Tbsp of vegetable oil. Saute the onions, celery and bellpepper for five to seven minutes. Add garlic, salt and sausage and continue to sauté until sausage is browned, about 5 minutes. Add tomatoes and creole seasoning. Stir to incorporate seasonings and break up tomatoes. Add water and rice and stir. Bring mixture to a boil and reduce to a simmer. Cover and cook until the rice has absorbed all the liquid, about 25 minutes. Stir in the shrimp and cover to heat, approx. 5 minutes. Adjust seasonings, sprinkle with parsley and serve.

## **Creole Seasonings**

2 Tbsp onion powder	2 Tbsp garlic powder
2 Tbsp dried oregano powder	2 Tbsp dried sweet basil
1 Tbsp dried thyme leaves	1 Tbsp black pepper
1 Tbsp white pepper	1 Tbsp cayenne pepper
1 Tbsp celery seed	5 Tbsp sweet paprika

Combine in food processor and pulse until well-blended, or mix thoroughly in a large bowl. The recipe doubles or triples well.

## **Muffuletta**

### **For the Olive Relish:**

2 Tbsp olive oil	3 Tbsp red wine vinegar
1/4 tsp dried oregano	1/4 tsp dried basil
1/4 tsp minced garlic	2 Tbsp finely chopped fresh parsley
1 Tbsp finely chopped drained capers	
1/3 cup finely chopped, drained green olives with pimientos (sweet peppers)	
1/4 cup finely chopped, drained oil-cured black olives	

To make the olive relish, in a small bowl whisk together the olive oil, vinegar, oregano, basil and garlic until well blended. Stir in the olives, parsley and capers, mix until well blended.

### **For the Muffuletta:**

- 1 round loaf of crusty Italian-style white or wheat bread
- 4 oz thinly sliced provolone cheese
- 4 oz thinly sliced mozzarella cheese
- 5 1/2 oz thinly sliced mortadella
- 5 1/2 oz thinly sliced Genoa salami
- 5 1/2 oz thinly sliced ham
- 6 romaine lettuce leaves
- 2 ripe tomatoes, thinly sliced
- 8 oz jarred giardiniera, drained

To assemble the Muffuletta, using a serrated knife, slice the loaf in half horizontally and scoop out the soft interior. Brush the sides of the loaf with some of the olive relish. On the bottom loaf layer the cheeses and meats, followed by the lettuce and tomatoes. Using a slotted spoon, spread on much remaining olive relish as possible, without it overflowing the edges. Top with an even layer of giardiniera, if desired. Cover with the top half of the bread. Using the bread knife, slice the Muffuletta into quarters. Serves 4.