



RECIPES

Beef and Oyster Jambalaya

2 Tbsp. dried parsley
2 1/2 tsp. black pepper
2 tsp. salt
2 tsp. paprika
2 tsp. dried basil
2 tsp. dried cilantro
1-1/2 tsp. dried thyme
1-1/2 tsp. white pepper
1-1/2 tsp. onion powder
1 tsp. garlic powder
1 lb. beef stew meat, cut into 3/4-inch cubes
3 bay leaves
4 cups chopped onion
3 cups chopped bell pepper
1-1/2 cups chopped celery
1 Tbsp. minced garlic
6 oz. chopped smoked beef sausage
3 cups chopped tomatoes
8 Tbsp. (1 stick) unsalted butter
10 oz. smoked pork sausage, cut into 1/2-inch rounds
1 cup fish broth
2 cups beef broth
1-1/2 cups heavy cream
3-1/2 cups uncooked converted rice
1 pint shucked oysters, with liquid

Preheat oven to 350 degrees. Make a seasoning mix by combining the 1st 10 ingredients. Heat a large ovenproof pot over high heat, about 3 minutes. Add the stew meat and cook, turning once to brown, about 2 minutes. Add the bay leaves, 3 Tbsp. seasoning mix, 3 cups of the onions, 2 cups of the bell peppers, 1 cup of the celery, the garlic, and beef sausage and stir well. Cover the pot and cook, stirring occasionally, about 12 minutes. Uncover the pot and cook, stirring and scraping occasionally, until a hard crust forms on the bottom of the pot, about 3 minutes. Add the tomatoes, butter, and the remaining onions, bell pepper, and celery. Stir well, cover, and cook until a crust forms on the pot bottom, about 9 to 10 minutes. Uncover and scrape the bottom of the pot clean. Stir in the pork sausage, fish and beef broths, cream, rice, oysters, and the remaining seasoning mix. Cover the pot, place in the oven, and bake 25 minutes. Turn off the heat and leave the pot in the oven for another 15 minutes. Serve immediately in bowls.