

In a heavy 7- to 8-quart pot or kettle, melt the butter over low heat. Add the vegetables, parsley, ham, and pork and brown over low heat. Add the sausages and continue cooking over low heat, stirring frequently, for 20 minutes. Add the rice and raise the heat to medium. Cook for 5 minutes, or until the rice is lightly browned, stirring and scraping the sides and bottom of the pot. Add the beef stock and mix gently.

Raise the heat to high, bring to a boil, and cook, uncovered, for 5 minutes, then cover the pot, lower the heat to low, and cook for 50 minutes, removing the cover to stir every 5 minutes or so. If you notice the jambalaya getting too dry, add $\frac{1}{4}$ to $\frac{1}{2}$ cup water after about 25 to 30 minutes. Uncover the pot during the last 10 minutes of cooking and raise the heat to allow the rice to dry out. Stir very gently, so as not to break up the oysters. Serve immediately.

1/2 Tbs. salt butter
 4 C. chopped onion
 2/3 C. chopped green pepper
 1/2 tsp. cayenne
 1/8 tsp. black pepper
 1/2 tsp. chili powder
 2 whole bay leaves, crushed
 1/2 tsp. dried thyme
 1/4 tsp. cloves
 1 1/2 C. long grain white rice
 3 C. beef stock
 1 pt. fresh shucked oysters (about 2 doz. medium), drained
 1/4 to 1/2 C. water, if necessary

1/4 lbs. lean pork, cut into 1/2-inch cubes
 1 C. finely chopped lean baked ham
 1 C. finely minced fresh parsley
 2 Tbs. finely minced garlic
 1 1/2 C. chopped shallots (scallions)
 1/2 C. chopped garlic
 1 C. finely minced fresh parsley
 1 1/2 lbs. lean pork, cut into 1/2-inch cubes
 1 C. finely minced garlic
 1 C. flour
 1/2 C. water, if necessary

Our favorite jambalaya, with the delicate combination of oysters and smoked sausages. A variation in technique here: letting the nice brown before adding the liquid, Be sure to drain the oysters thoroughly before adding them and don't attempt to stretch this jambalaya by using more rice and water; it loses its special flavor. (for 4)

OYSTER AND SAUSAGE JAMBALAYA

RED BEANS & RICE!