



jambalaya recipe from sarah savoy and the francadians

main courses | serves 8

Based in Paris, with French musicians, a Louisiana-born lead singer and a defiantly Cajun sound, this is no ordinary band. Their style fuses musical influences from the earliest roots of Cajun music with original songs written by Sarah herself.

1 Heat the oil in a heavy pot over a medium-high heat, and brown the chicken. When golden, add the sausage (and tasso, if applicable) and cook for about 45 minutes, regularly adding a small amount of cold water into the pot and scraping the bottom of the pot.

2 Once the meat has cooked down, pour off the fat. Add the onions, peppers and garlic and cook until soft. Season well with salt, pepper and some cayenne pepper.

3 Add the rice, cover with water and stir well. Bring to the boil, then reduce to simmer. Cover and cook until rice is soft, about 20 minutes. Serve with green onions.



This recipe is from Jamie Magazine's coverage of the WOMAD festival.

Recipe by Sarah Savoy and the Francadians. Portrait by David Loftus.

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ingredients

- 2 tbsp peanut or vegetable oil
- 1 whole chicken, cut up (legs, thighs, wings, breasts halved)
- 1 kg spicy smoked pork sausage, sliced (or $\frac{3}{4}$ kg sausage and $\frac{1}{4}$ kg tasso or $\frac{1}{4}$ kg smoked bacon)
- 2 onions, chopped
- 1 green bell pepper, chopped
- 2 garlic cloves, diced
- 440g long grain rice
- $\frac{1}{2}$ tsp cayenne pepper
- 1 small bunch of green onions, sliced