

The Cajun Cornbread Boy



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Pelican Publishing

Cajun Cornbread Boy's



Louisiana Cookbook

Simple Sausage Jambalaya

Ingredients

- 1 lb. andouille or smoked sausage, cut into 1/2" rounds
- 1 tbsp. olive oil
- 1 c. trinity (pre-chopped mix of onions, bell peppers and celery)
- 1 tbsp. garlic, minced
- 1 15 oz. can diced tomatoes
- 1/2 tsp. salt
- 1/4 tsp. Tabasco
- 1 c. water
- 1 c. uncooked rice

Directions

In skillet, heat oil over medium and add trinity, garlic and sausage. Cook until sausage is brown. Add remaining ingredients and bring to boil. Reduce heat to low. Cover and simmer for 30 minutes or until liquid absorbed by rice. Serves 4-6



Big Easy Chicken and Sausage Gumbo

Ingredients

- 1/4 c. cooking oil
- 2 bay leaves
- 1 tsp. Creole seasoning, or to taste
- 4 boneless chicken breasts, cubed
- 2 c. trinity (pre-chopped mix of onions, bell peppers and celery)
- 2 tsp. garlic, minced

Directions

In a skillet, brown chicken with salt, pepper and Creole seasoning. Add sausage and brown. Set aside. In a large pot over medium heat, mix oil and flour, stirring constantly, until roux is medium brown. Add vegetables and stir quickly. Continue cooking, stirring constantly, for about 4 minutes. Add stock, seasonings, chicken and sausage. Bring to boil. Cover and cook over medium-low heat for one hour. Skim fat. Serve over a cup of cooked white rice.



Bread Pudding

Ingredients

- 6 slices stale bread, broken into pieces
- 2 tbsp. butter, melted
- 4 eggs, beaten
- 2 c. milk
- 3/4 c. white sugar
- 1 tsp. cinnamon
- 1 tsp. vanilla extract

Directions

Place bread in 8-inch square baking pan. Drizzle melted butter on top. In a mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Mix well. Pour mixture over bread. With a form, push bread down until egg mixture is soaked into bread. Baked at 350 degrees for 45 minutes or until golden brown.

