



SHRIMP JAMBALAYA

featuring **Uncle Si Robertson's Cajun Gun Powder**

INGREDIENTS

- **1 lb peeled and deveined shrimp (21-25 ct)**
- **½ cup celery, diced (½ inch)**
- **½ cup red and green peppers, diced (½ inch)**
- **¾ cup onion, diced (½ inch)**
- **1 ½ tbsp garlic, chopped**
- **½ lb smoked sausage, ham, or chicken**
- **1 14 oz can of diced tomatoes**
- **1 bay leaf**
- **1 tsp thyme, dried**
- **2 tbsp Uncle Si Robertson's Cajun Gun Powder**
- **1-2 tbsp hot sauce**
- **3 cups long grain Rice**
- **4 ½ cups water or stock (chicken, shrimp, or veggie)**
- **2 tbsp canola oil**
- **salt and pepper (as needed)**

DIRECTIONS:

- 1. Heat oil, and brown meat in a pot.**
- 2. Remove meat from pot.**
- 3. Add onion, peppers, and celery. Cook until translucent.**
- 4. Add garlic, thyme, and Uncle Si Robertson's Cajun Gun Powder.**
- 5. Stir in rice. Add tomatoes, bay leaves, hot sauce, and liquids. Bring to a simmer over medium heat.**
- 6. Return meat to pot. Cover and simmer for 12 minutes.**
- 7. Turn heat to low, add shrimp, and stir. Cook over a low flame for 7 minutes.**
- 8. Turn off heat, and allow rice and shrimp to sit covered for 10-15 minutes.**
- 9. Remove lid and fluff rice with a fork. Adjust seasonings, garnish as desired, and serve.**



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