

Florida Jambalaya with Shrimp & Sausage

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"FLORIDA JAMBALAYA WITH SHRIMP + SAUSAGE"

Author: Bon Appétit Magazine

Serves: 4

Ingredients

- 3 Tablespoons salted butter
- 3 garlic cloves, chopped
- 1/2 cup chopped onion
- 1/2 lb. Polska Kielbasa or other smoked sausage cut into 1/2" pieces
- 1 cup long grain white rice
- 1/2 cup dry white wine
- 2 medium potatoes peeled and cut into 1" cubes
- 2 1/4 cups canned chicken broth
- 1 4 ounce jar of sliced pimientos with juices
- 1/2 teaspoon turmeric
- Cayenne pepper to taste
- 1/2 lb. uncooked shrimp, peeled & deveined
- 1/2 cup chopped fresh cilantro

Instructions

1.) Melt butter in a heavy large saucepan over medium heat. Add onion and garlic and sauté until just soft, 3-5 minutes (be careful not to let the garlic burn).
2.) Add the kielbasa and cook until it begins to brown, approximately 5 minutes. Add rice and stir to coat. Mix in potatoes, broth, wine, pimientos and turmeric. Season with salt, pepper and cayenne to taste. Bring to a boil and stir well. Reduce heat to medium-low and cover and cook until the rice and potatoes are tender and liquid is absorbed, approximately 20 minutes.
3.) Mix in shrimp and cilantro. Cover and cook until shrimp are cooked, 5 minutes. Serve on a large platter, garnished with more chopped fresh cilantro.

