

Tastefully Creole



Here's a version of Shrimp Jambalaya abounding in the flavors which have made this Creole dish world-famous.

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

THE NEW ORLEANS CREOLE COOKBOOK

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Here's a "Kiss That Cook, Love That Cook" cookbook containing the secrets of famous New Orleans chefs and the heirloom recipes of gifted homemakers. You'll enjoy Shrimp de Jonghe, Gumbo Filé, Daube Glacé, and more than 200 distinguished Creole dishes! Be sure to order your copy.



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Shrimp Jambalaya

TO PREPARE: 25 MIN.

TO COOK: 30 MIN.

- 3 tablespoons butter or margarine
- ½ cup chopped onion
- ½ cup chopped green onion
- ½ cup chopped green pepper
- ½ cup chopped celery
- ½ lb. diced cooked ham
- 2 cloves garlic, crushed in a garlic press or minced
- 2 cups chicken broth
- 3 large tomatoes, coarsely chopped (about 5 cups)
- ¼ cup chopped parsley
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon thyme
- ¼ teaspoon cayenne pepper
- 1 bay leaf
- 1 cup uncooked rice
- 3 4½-oz. cans shrimp, rinsed under running cold water
- ¼ cup coarsely chopped green pepper

1. Heat butter in a large, heavy skillet over low heat. Stir in next six ingredients. Cook over medium heat about 5 min., or until onion is tender, stirring occasionally.
2. Stir in chicken broth and next seven ingredients; cover and bring to boiling.
3. Add rice gradually, stirring with a fork. Simmer, covered, 20 min., or until rice is tender.
4. Mix in shrimp and remaining green pepper. Simmer, uncovered, about 5 min. longer.

6 to 8 servings

Note: If desired, ¼ lb. hot sausage, sliced and cooked, may be substituted for the ham.

Chocolate Spice Cake à la Creole

TO PREPARE: 30 MIN.

TO BAKE: 30-35 MIN.

- 6 sq. (6 oz.) unsweetened chocolate, grated
- 1½ cups water
- 4 cups sifted cake flour
- 1½ teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1½ teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 1 cup butter
- 2½ teaspoons vanilla extract
- 3 cups firmly packed light brown sugar
- 4 eggs, well beaten
- ½ cup buttermilk

1. Lightly grease bottoms of three 9-in. round layer-cake pans; line bottoms with waxed paper; grease paper.
2. Combine chocolate and water in top of a double boiler. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture thickens. Set aside to cool.
3. Sift next seven ingredients together; stir to blend spices. Set aside.
4. Cream butter and extract. Add sugar gradually, creaming until fluffy after each addition.
5. Add eggs in thirds, beating thoroughly after each addition.
6. Beating only until smooth after each addition, alternately add dry ingredients in fourths and buttermilk in thirds to the creamed mixture. Add chocolate and beat only until smooth. Turn batter into pans.
7. Bake at 375°F 30 to 35 min., or until cake tester or wooden pick inserted in center of cake comes out clean.
8. Cool 10 min. in pans on cooling racks; remove cake layers from pans. Cool layers completely on racks. Frost and fill with a chocolate frosting.

One three-layer 9-in. cake

(Continued)