

Shrimp Jambalaya Burt Kemp

25 lbs
1-stick butter
5-lbs shrimp (30 count)
4-lbs shrimp sausage sliced
5-lbs trinity
¾-lb minced garlic
3-cups Burt's Bayou Blends Cajun Jambalaya Seasoning
5-lbs converted rice (10-cups)
1-gal & 2-cups water



Burt Kemp - Chef

In your Jambalaya (at least 5-gal pot) pot, melt butter, add trinity and cook until almost all the water is gone. Add the minced garlic, and the sausage, cook until the vegetables turn caramel colored. Do not worry about the gradeaux on the bottom of the pot. Add Burt's Cajun Jambalaya Seasoning and mix well. Add water to pot, bring to a boil and check seasoning for flavor. Add shrimp and rice and bring back to boil. Then reduce to simmer, about 20 - 25 minutes, turn a couple of times with your paddle. When almost all water has been absorbed, turn off the fire and leave it covered until the rice is cooked, about 15 - 20 minutes. Fluff rice with your paddle and serve.

We always serve with Burts Bayou Blend Cajun Seasoning, Crystal Hot Sauce, and Tabasco on the side.

Makes: 25 lbs (33 people ¾-lb serving for a meal, 50 people as a side)

Serves: 66 (6 oz bowls) 50 (8 oz bowls) or 33 (12 oz bowls)

Cook time: 1 ½ - 2 hours

1-lb rice = 2 cups of rice
(¾-lb)

½-tsp salt per lb rice
(1/2-lb)

1-cup rice=1.84 water

1-lb rice = 5-people

1-lb rice = 7-people