

Chef Larry shares taste of New Orleans

See Larry Jones' column Taste Buds on Taste front.

EULA MAE'S JAMBALAYA

- 1 1/2 pounds chicken, skinned and boned, cut into cubes
- 1 teaspoon salt
- 1/4 teaspoon fresh ground pepper
- 1/2 teaspoon cayenne pepper
- 2 tablespoons vegetable oil
- 1/2 pound cooked ham, cut into cubes
- 2 large onions, chopped
- 1 green pepper, seeded and chopped
- 1 cup chopped celery
- 4 cloves garlic, peeled
- 3 cups chicken broth
- One 16-ounce can whole tomatoes, chopped with juice reserved
- 2 tablespoons fresh chopped parsley
- 1/2 cup chopped green onions
- 2 pounds shrimp, peeled and deveined
- 1 teaspoon Tabasco sauce
- 2 cups rice, rinsed and drained

Sprinkle the chicken with the salt, black and red peppers. Add the oil to a large heavy pot over medium heat and cook the chicken until browned on all sides, about 8 minutes. Remove chicken. Add the ham to the pot and cook 5 minutes, then add ham to the chicken.

Put the onions, green pepper, celery and garlic in the pot and saute for 5 minutes, scraping the bottom to incorporate all the browned bits. Add the chicken and the ham, reduce the heat to low, cover and cook 20 minutes, stirring occasionally. Add the chicken broth and reserved tomato juice, cover and cook 30 minutes. Mash the cooked garlic against the side of the pot and stir into the mixture. Add remaining ingredients, cover, bring to a boil, lower the heat and stir occasionally, covered for 30 minutes or until the rice is tender and fluffy and all the liquid is absorbed. Serves 6-8.

One of my favorite spots in New Orleans was a little dive called Mother's. I had a blueberry cobbler there that made my heart flutter.

BLUEBERRY COBBLER


- 2 pints fresh or frozen blueberries
- 1/2 cup sugar, divided
- 1/2 cup apple cider
- 2 tablespoons cornstarch
- 2 cups flour
- 2 teaspoons baking powder

1/2 teaspoon salt
1/2 cup butter or margarine
1 cup milk, divided

Rinse blueberries, drain well. Combine blueberries, 1/2 cup sugar, cider and cornstarch. Set aside. Combine flour, remaining sugar, baking powder and salt and mix well. Cut in butter with a pastry blender or fork until the mixture resembles cornmeal. Add 1/4 cup milk; mix until the dough leaves the sides of the bowl. Turn dough onto a lightly floured surface; roll to 1/4 inch thickness. Cut into six 4-inch rounds. Four blueberry mixture into an oven-proof baking dish.

Top with rounds of dough and brush dough with remaining milk. Bake at 400 degrees for 30 minutes or until topping browns and blueberries bubble. Sprinkle with powdered sugar before serving, if desired. Makes 6 servings.

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Go bananas with cookbook

AP — There's more to a banana than slicing it over cold cereal or baking it in bread. And Carol Lindquist knows — and shares — at least 80 ways to cook, bake and broil 'em in "The Banana Lover's Cookbook."

In her 104-page cookbook (St. Martin's Press, \$10.95), Lindquist shows readers how to grill bananas for breakfast, stir them into hot banana-peanut soup and bake them in a sweet banana toffee crunch.

For kids, Lindquist offers jungle S'Mores, banana bonbons, birthday candle salad, banana boat salad, banana fruit pops and banana blitz cupcakes. For more adult tastes: banana-shrimp curry, West Indian stuffed chicken and, to start the morning, banana breakfast shake.

There are no photographs of finished dishes, but a nutritional profile of the banana, and banana buying and storage tips are included.

BANANA TOFFEE CRUNCH

- 6 medium bananas, diced
- 1/2 cup sugar
- 1/2 teaspoon nutmeg
- 1 cup firmly packed brown sugar
- or
- 1 1/4 cups all-purpose flour
- 1 cup rolled oats
- 1/2 cup chopped pecans
- 1/4 cup butter

Preheat oven to 375 degrees F. Grease an 8- by 8- by 1 1/4-inch pan. In a medium-sized mixing bowl, mix diced banana, the 1/2 cup sugar and nutmeg. Pour into the prepared pan.

In a large mixing bowl, combine the brown sugar, flour, oats and pecans, stirring well to mix. Cut in butter with a pastry blender until crumbly. Sprinkle over bananas. Bake in a 375-degree F oven for about 30 minutes or until crisp and browned. Serve warm with cream or ice cream. Makes 6 servings.

Recipe from: "The Banana Lover's Cookbook" by Carol Lindquist. St. Martin's Press. \$10.95.