

PASTALAYA

This is Buggy LeMoine's recipe for "Cajun-Creole" Pastalaya (a little brown, a little red). You'll need a 10-quart cast iron Dutch oven for this one.

INGREDIENTS

1 12oz pack sliced bacon, cut small
1 lb lean pork, cubed
1 lb sliced Veron's smoked sausage
1 lb sliced Veron's Andouille
1 tbsp Worcestershire sauce
1 tbsp hot sauce
Cajun Seasoning
3 cups chopped onion
1 bell pepper, chopped
3 ribs celery, chopped
2 tbsp minced garlic
1 15oz diced tomatoes with liquid
1 can beef gravy
1 small can sliced mushrooms with liquid
10 crushed chicken bouillon cubes
3/4 gallon water
1 cup green onions, sliced
2 lbs uncooked spaghetti (#3 size)
Splash of Kitchen Bouquet, for color optional

In a 10-quart cast iron dutch oven (with a lid):
Cook the bacon over medium-high heat until it is soft and about 3/4 done. Not crispy like breakfast bacon - just rendered for the grease. Add all the meat to the pot and season with Worcestershire, hot sauce and Cajun seasoning (to taste). Brown for several minutes, stirring often. Add onion and cook, stirring often, for 10 minutes. Add bell pepper, celery and garlic. Stir well and let cook for another 10 minutes. Add tomatoes, beef gravy, mushrooms, bouillon cubes and water (and kitchen bouquet for darker color). Let cook at a rolling boil, checking and stirring every now and then for about 10-15 minutes. Add green onions and stir. Break the spaghetti by hand and add to the pot. Let it come back to a boil and stir to incorporate.

Cook at a boil for 10 minutes. Stir well, lower flame to very low and cover. Let sit for about 15 minutes to let the flavors meld. Then serve to your hungry folks!!

