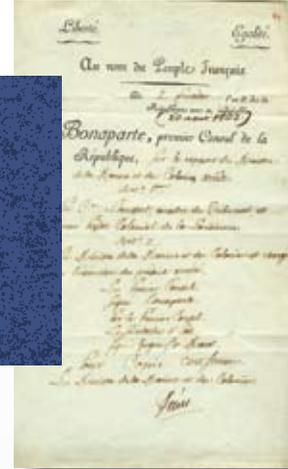
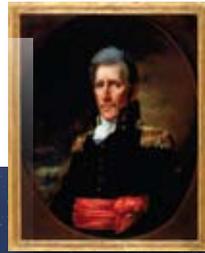


# “THE ARTS MATTER EVERYWHERE.”



## WHAT MAKES A CITY?

“A city is a vibrant place of caring and sharing. The heritage of its people and the geography of the location create a unique and particular culture.”



## HOW DO THE ARTS AND CULTURE BRING PEOPLE TOGETHER?

“The arts and culture allow a community to celebrate its own distinctive contribution to society and to appreciate the contributions of other communities.”

**Priscilla Lawrence**

Executive Director, The Historic New Orleans Collection

CORPORATE REALTY



## WHAT IS YOUR FAVORITE NEW ORLEANS DISH?

My favorite New Orleans dish is jambalaya. My husband makes a wonderful concoction, but does not follow any kind of a recipe.

# CREOLE JAMBALAYA

From **La Bouche Creole** by Leon E. Soniat, Jr.

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## INGREDIENTS

- 1½ CUPS RICE
- 1 TBSP. BUTTER
- 1 SLICE RAW HAM
- ½ LB. CHAURICE SAUSAGE (IF NOT AVAILABLE, USE ANY WELL-SEASONED, SMOKED SAUSAGE.)
- 1 CUP BOILED SHRIMP
- 1 ONION, CHOPPED
- 2 CREOLE TOMATOES, CHOPPED
- 1 GREEN PEPPER, CHOPPED
- 1 SPRIG THYME
- 2 BAY LEAVES
- 1 PINCH CLOVES
- 1 TBSP. MINCED GARLIC
- 1 TBSP. MINCED PARSLEY
- 1½ PTS. BEEF STOCK
- SALT AND PEPPER TO TASTE
- CAYENNE, IF DESIRED
- ½ CUP CHOPPED SHALLOTS

## DIRECTIONS

Cut ham into small pieces. Fry it with the shrimp and chaurice in the butter.

Let fry for 10 minutes and then add the onions, green peppers, and the tomatoes.

Cook for 5 minutes and add the herbs, garlic, parsley, and the beef stock; boil for 20 minutes.

Add salt, pepper, and the rice and cook until rice is almost done.

Add the shallots. Cook a little longer and let stand 10 minutes before serving.

Serves 4-6.

The Historic New Orleans Collection is a museum, research center, and publisher dedicated to the study and preservation of the history and culture of New Orleans and the Gulf South region.

Enjoy this recipe courtesy of **PRISCILLA LAWRENCE** and  **CORPORATE REALTY**

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