



**ZATARAIN'S**

*A New Orleans Tradition • Since 1889*

*New Orleans*  
— STYLE —  
**JAMBALAYA  
MIX**

*Add meat to make a complete meal*

**SERVES 6**

**NET WT. 8 OZ. (227g)**

SERVING SUGGESTION

## ZATARAIN'S®

No conversation about the vibrant city of New Orleans would be complete without talking about the succulent seafood dishes and distinctive flavor of New Orleans Style cuisine. At the heart of all this delicious discussion would surely be the name Zatarain's. That's because Zatarain's has been an important part of New Orleans Style cooking for over 100 years and a key ingredient in the city's rich cultural heritage.

Today, families everywhere have fallen in love with the delicious flavor of these zesty seasoned products and recipes. The reason for the popularity of Zatarain's is that it truly captures the flavor and rich texture of New Orleans Style cooking.

The tradition for making such amazing food was started well before the turn of the century by a man named Emile A. Zatarain, Sr. In 1889, he obtained the company's first product trademark and started to market root beer. Shortly after, he began to produce mustards, pickled vegetables, and extracts. As the business grew,

so did the demand for a broader range of products. Through their expertise in blending spices, the company established a reputation for making only the most authentic New Orleans Style food. In 1963, the Zatarain family sold the business which was then moved to Gretna, Louisiana, a suburb of New Orleans. In 2003, Zatarain's was acquired by McCormick and Company, the global leader in manufacturing, marketing and distributing spices, seasonings and flavors.

Today, Zatarain's is the nation's leading manufacturer and marketer of New Orleans Style food products. Zatarain's prides itself on great taste, high quality, and a near fanatical dedication to New Orleans cuisine. The wonderful flavor and aromas Zatarain's brings to dinner tables have made it a New Orleans tradition for over a century. Now people around the world recognize that to capture the true flavor of New Orleans Style cuisine, you have to *"Jazz It Up with Zatarain's."*

### BAYOU JAMBALAYA, a Zatarain family recipe.

#### INGREDIENTS

- 5 cups water
- 1 medium onion, chopped
- 2 lbs. andouille sausage
- 4 garlic cloves, chopped
- 2-8 oz. packages Zatarain's Jambalaya Mix
- 1 green bell pepper, chopped
- 2 cans stewed tomatoes
- 1 tbsp. butter
- 1 cup beef stock
- 4 tsp. oregano
- 2 tsp. black pepper

#### PREPARATION

Sauté onion and sausage until browned. Add garlic. Bring water to a boil. Add Zatarain's Jambalaya Mix, sausage and remaining ingredients. Reduce heat, stir, cover and simmer over low heat for 25 minutes. Remove from heat, let stand for 5 minutes. Fluff and serve.



Please enjoy this Zatarain family recipe provided by **CORPORATE REALTY**