Turkey Andouille Jambalaya
Serves 4

Chef Jesse Spice Blend
1 tsp Paprika
1 tsp kosher salt
1 tsp White pepper
½ tsp Black Pepper
½ tsp Cayenne pepper
1 tsp gumbo file powder
1 tsp fresh Thyme
1 tsp Fresh Oregano

2 tablespoon Canola Oil
1 pound Turkey Andouille Sausage
1 ½ cup Medium Diced onions
1 ½ cup Medium Diced Celery
1 cup Green Bell Pepper
1 cup Sweet red Bell Pepper
1 ½ tsp Minced Garlic
2 cups uncooked rice(converted)
1 (8oz) can whole tomatoes, Diced
4 cups of Turkey Stock

In a large Cast iron Skillet. Heat oil, add Turkey Andouille Sausage, cook for 5 minutes until brown and crispy, Add onions, Celery, Peppers, Chef Jesse Spice Rub and Garlic, mix well for 10 minutes , stir in rice, cook about 5 minutes, add tomatoes and Stock, stirring well, bring to a boil, then simmer for 20 minutes, serve hot.

Pan fried Green tomatoes

Serves 6

Chef Jesses Blend (spice) 1 tsp Paprika, ½ tsp granulated garlic, ½ tsp granulated onion, ½ tsp black pepper, ½ tsp cayenne. 1 tsp kosher or to taste, ½ fresh thyme.,

¼ cup butter milk

¼ cup milk

1 egg , beaten

¼ cup cornmeal

¼ cup all-purpose flour

1 tsp salt

3 green tomatoes ,sliced

In a bowl combine buttermilk, milk and egg, mix well, In a separate bowl stir together cornmeal, flour, salt, 2 tsp of Chef Jesses spice. Season tomatoes with the Spice blend, then dip the tomatoes in milk and egg mixture, then dredge in the cornmeal and flour mixture, fry 1 minute on both sides or until golden brown.

Remoulade sauce

Makes 1 ½ cups

4 oz Prepared Mayo

½ cup finely chopped green onions

¼ cup finely fresh parsley

¼ cup finely grated fresh Horseradish

2 tablespoons Creole mustard

2 tablespoons Catsup

2 tablespoon Worcestershire sauce

1 tablespoon Cider vinegar
1 tablespoon minced garlic
1 tablespoon Tabasco
1 teaspoon salt
In a blender or food processor, add all ingredients mix well, chill.