

School of Cooking

Martin's

One Pot Suppers

Hosted by Chef Scott Rossen

September 25, 2008

Martin's Super Markets at Heritage Square
Mishawaka, Indiana

Chicken & Andouille Jambalaya

Makes approx. 8 portions

Ingredients

$\frac{3}{4}$ lb boneless skinless chicken breast diced in 1" cubes

Flour; as needed

Vegetable oil as needed

$\frac{1}{2}$ lb andouille sausage sliced

$\frac{1}{2}$ lb tasso or other smoked ham diced

2 oz small diced celery

2 oz small diced onions

2 oz small diced green peppers

1 tbsp minced garlic

1 cup tomato sauce

1 cup uncooked rice

1 $\frac{1}{2}$ cups chicken broth

$\frac{1}{2}$ tsp cayenne pepper

$\frac{1}{4}$ tsp black pepper

$\frac{1}{4}$ tsp white pepper

$\frac{1}{2}$ tsp chili powder

1 tsp gumbo file

Salt to taste

Instructions

Heat large pot with a cover, then dredge chicken in flour and add oil to pot and brown chicken in hot oil. Next, add sausage and ham and cook 2 minutes, then add celery, onions, and green peppers and cook until soft. Add garlic, tomato sauce and spices and simmer for approx. 3 minutes. Now add rice and chicken stock and bring to a boil cover and place in preheated 350 degree oven for 30-40 minutes until rice is cooked. Serve and enjoy.

New England boiled dinner

Makes approx. 8 portions

Ingredients

5 lbs trimmed raw beef brisket
1 tbsp pickling spice
1 ½ cups large diced carrot
1 ½ cups large diced turnip
1 ½ cups large diced onion
1 ½ cups large diced parsnip
1 small head cabbage cut into 8 wedges
2lbs small red potatoes

Instructions

Place brisket and pickling spice in large pot with cold water and bring to a boil, then reduce heat and simmer until fork tender; about 3 hours. Then place remaining ingredients in water and continue to simmer until vegetables are tender. Take out brisket and slice thinly against grain. Serve on platter with vegetables arranged around it.

Rotisserie Chicken and Noodles

Makes approx. 8 portions

Ingredients

1 Cooked Whole Rotisserie chicken
1 cup diced celery
1 cup diced carrot
1 ½ cups diced onion
1 qt Chicken broth
2 oz butter
2 oz flour
½ tsp saffron threads

½ lb Amish egg noodles
½ cup heavy cream
1 bay leaf
Salt and Pepper to taste
½ tsp fresh thyme
1 oz fresh chopped parsley

Instructions

In large sauce pot heat butter then sauté celery, onion and carrot until soft, then add flour and make a roux in pot. Then add chicken broth, saffron, thyme, and bay leaf, bring to a boil then add noodles and cook until tender. Finish by adding heavy cream, parsley, chicken and S&P. Simmer for 5-10 minutes and serve.

Texas Chili

Makes approx. 8 portions

Ingredients

4lbs Boneless Beef Shoulder cut in ½" cubes
1 can beer
5 oz vegetable oil
1 ½ cups medium diced onions
1 tbsp minced garlic
4 oz seeded and fine diced poblano pepper
2 oz seeded and fine diced jalapeno peppers
6 oz tomato puree
3 tbsp ground cumin
1 tbsp fresh oregano
3 oz masa harina
6 oz water
Salt and cayenne pepper to taste

Instructions

First, marinate beef in can of beer overnight if possible take beef out and reserve liquid. Then heat large pot and sear beef in oil until dark brown (do in small batches if need to sear all edges of beef). Then add onions, cumin and garlic and sauté until onions are translucent. Then add both poblano and jalapeno peppers, along with reserved marinade, tomato puree and oregano and bring to a boil. Reduce heat and simmer until meat is tender (you may need to add water during this process. Finally, make slurry with the masa harina and the water and add slowly stirring constantly to the chili, season and serve.