

# COBRA CHILLI

NEW ORLEANS

# JAMBALAYA CREOLE

RECIPES





*“ I love any time of the year to spend quality time with family and friends. Every gathering I attend inevitably involves food... a get together without food is just a meeting, isn't it?”*

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On a quest to visit the famous Tabasco factory in Louisiana, Lisa and I visited New Orleans and fell in love with the fusion of flavours in their cuisine. This is where our inspiration started.

Once home and still thinking about the amazing food, we just had to replicate these flavours into everyday cooking so we came up with this great idea to make a creole sauce that not only encompasses all the amazing freshness of flavours and pays homage to the creators, but can be used anywhere, anytime.

In celebration of the release of this unique sauce, we also wanted to celebrate life and share our zest with others so, with the famous New Orleans Mardi Gras in mind, we've come up with these simple party dishes to share with friends.



VAUGHN & LISA HENRY  
CHIEF SAUCIER & CHILLI CHICK



# Sausage Dip and Eat

4-6 Serves

## INGREDIENTS

- ↳ 1 kg smoky pork sausages or Andouille sausages for a more authentic vibe
- ↳ 1/2 cup Cobra Chilli Jambalaya Creole Sauce
- ↳ 1 tbsp olive oil (if necessary)

1. Use a fork to prick the skin of the sausages which will allow some of that pressure to escape. Don't overdo it though as you want the sausages to retain moisture and flavour.
2. Put a non-stick pan over a medium heat then add the sausages. A little of the fat from the sausages will start to come out as they warm up, turn the sausages in the hot fat to coat them. Keep cooking for 15-20 mins, moving them around in the pan and turning them over regularly so they all cook evenly. Too high heat can cause splitting of the sausage and flavour loss.
3. Set your sausages aside on plate to rest for 5 minutes and drain excess fat, use paper towel on the plate.
4. Slice your sausages into bite size pieces and insert a toothpick into each piece or put in a bowl on the side for people to use to pick up the sausage pieces.
5. Fill up a small serving bowl with your Cobra Chilli Jambalaya Creole Sauce and enjoy.



*Little King*

# *Chicken Burger*

12 Serves

## INGREDIENTS

- ↳ 500gms Chicken tenderloins
- ↳ 2 tbs olive oil
- ↳ 3 Roma tomatoes
- ↳ 12 Lge baby spinach leaves
- ↳ 6-10 slices swiss cheese
- ↳ 12 slider buns (or similar)
- ↳ 1 cup Cobra Chilli Jambalaya Creole Sauce
- ↳ Salt and pepper to season

1. Cut the chicken tenderloins to size to fit your rolls if necessary
2. Season the chicken and pan fry over medium heat
3. Once halfway through cooking add  $\frac{1}{4}$  cup Jambalaya sauce to the pan and finish cooking through
4. Cut your swiss cheese to size and gently cover the top of each chicken piece until starting to melt
5. Get your cut and put your spinach leaf on the bottom and then add your cooked chicken, tomato slice and jalapeno slice
6. Use remaining Cobra Chilli Jambalaya Creole Sauce to add to each roll .

# Jambalaya



# Shrimp Stick

8 Serves

## INGREDIENTS

- ↳ 1 kg (24) Green Prawns
- ↳ 2 tbs olive oil
- ↳ 1 Tin chunky pineapple pieces
- ↳ 1 lime
- ↳ 12 timber skewers
- ↳ 1/2 cup Cobra Chilli Jambalaya Sauce
- ↳ Salt and pepper to season
- ↳ Chilli flakes for spice & garnish

1. Peel prawns leaving the tail on
2. Put prawns in a ziplock bag with 1/4 cup Cobra Chilli Jambalaya Creole Sauce and gently coat prawns. Leave in fridge for ½ hour
3. Pre-heat bbq plate & soak skewers in water for 30mins
4. Put prawns and pineapple pieces into separate bowls
5. Start sliding prawns and pineapple pieces onto skewer – approx. 3 prawns and 3 pieces pineapple per skewer
6. Place loaded skewers onto med-hot bbq plate
7. Pour remaining Cobra Chilli Jambalaya Creole Sauce over skewers once half-way through cooking
8. Squeeze a little cut lime over the top of prawn skewers before serving



# Cob Dip

8 Serves

## OLIVE SALAD

- ↳ 3/4 cup green olives
- ↳ 1/4 kalamata olives
- ↳ 2 tsp juice from olives
- ↳ 1 tbsp capers
- ↳ 1 clove garlic
- ↳ 1/4 tsp Black pepper
- ↳ 2 tsp lemon juice
- ↳ 1 tbs olive oil

## OTHER INGREDIENTS

- ↳ 2 cups shredded Italian blend cheese
- ↳ 115 gms diced ham (bacon is ok)
- ↳ 115 gms diced salami
- ↳ 225 gms cream cheese (softened)
- ↳ 1 tsp garlic powder
- ↳ 1 tsp onion powder
- ↳ Pinch of chilli flakes
- ↳ 3-4 tbs Cobra Chilli Jambalaya Creole Sauce
- ↳ Olive oil to drizzle over top before cooking

1. Put all the olive salad ingredients into a food processor and pulse until coarsely chopped
2. Refrigerate, overnight if possible
3. Pre-heat oven to 180°C
4. In a bowl add your olive salad and the other ingredients, combine together well with a spoon (keep 1/2 cup shredded cheese for the top)
5. Cut the top off the cob loaf and gently cut out the bread inside into bite size squares for dipping (set aside) leaving approx a 3cm shell
6. Use your own judgement on how much bread to take out, depends on your loaf size. You want it to fill to the top with the mixture.
7. Top your filled cob loaf with the remaining cheese and drizzle a little olive oil over the top
8. Bake for 20 mins until melted and heated through.



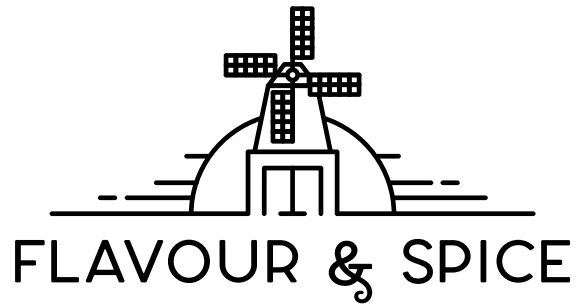
*The most popular Mardi Gras drink in the French Quarter of New Orleans has to be “The Hurricane” cocktail, served with a big old cherry and a juicy orange slice.*

This local libation was created with rum at the legendary Pat O'Brien's bar during World War II when whiskey was hard to come by. The name for the drink came from the glass it's served in that resembles a hurricane lamp.

#### INGREDIENTS

- ↳ 30ml light rum (barcadi)
- ↳ 30ml dark rum (Bundaberg)
- ↳ 60ml passion fruit juice
- ↳ 30ml orange juice
- ↳ 15ml fresh lime juice
- ↳ 1 tbs sugar syrup
- ↳ 1 tbs grenadine
- ↳ Garnish with an orange slice and a cherry

1. Shake all ingredients in a cocktail shaker with ice and strain into a hurricane glass filled with ice.
2. Garnish with a cherry and an orange slice.



**We hope you enjoyed  
this free cookbook!**

*This is just a small sample of  
recipes we have available.*

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