

## Turkey and Shrimp Jambalaya

Makes 8 servings

This Creole classic is an excellent choice for a lighter holiday buffet and perfect for using leftover ham, chicken and/or turkey. If the crowd likes spicy food, choose a hot spicy sausage and splash in some hot pepper sauce.

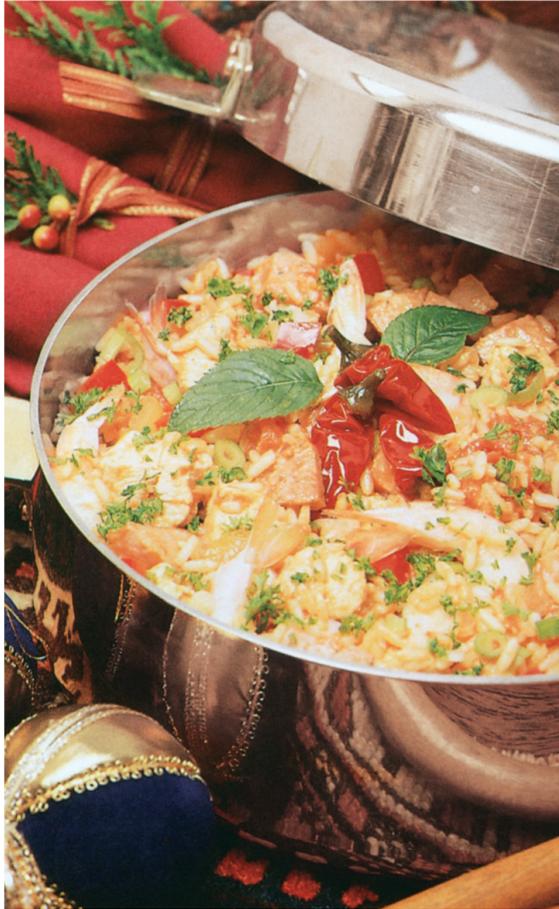
### INGREDIENTS

- 1 tbsp butter
- 2 cups each chopped onion and celery
- 1 sweet green pepper, chopped
- 3 oz smoked sausage or ham, diced
- 1 1/2 lb boneless skinless chicken or turkey, cubed
- 1 clove garlic, minced
- 2 bay leaves
- 2 tsp dried oregano
- 1 tsp dried thyme
- 1/2 tsp each salt, cayenne and black pepper
- 1 can (28 oz) tomatoes (undrained)
- 1 can (7 1/2 oz) tomato sauce
- 4 cups chicken stock
- 2 1/2 cups parboiled rice
- 1 lb raw shrimp

- 1 sweet red pepper, chopped
- 1/2 cup chopped green onions and fresh parsley

### DIRECTIONS

In Dutch oven, heat butter over medium-high heat; Cook onion and celery for 3 minutes. Add green pepper, sausage, chicken, garlic, bay leaves, oregano, thyme, salt, cayenne and black pepper; Cook, stirring, for 2 minutes. Add tomatoes, tomato sauce and chicken stock; bring to boil. Stir in rice and shrimp; boil for 1 minute. Bake, covered, in 350 °F oven for 25 minutes or until rice is tender. Discard bay leaves. Stir in red pepper and green onions; sprinkle with parsley. Jambalaya can be cooled, covered and refrigerated for up to 1 day. To reheat, stir in 1 cup hot water; bake, covered, in 350 °F oven for 1 hour and 15 minutes.



During this special time of year, we would like to extend our deepest gratitude to our clients, friends & neighbors for their continued support over the last year.

Merry Christmas  
from Brad, Halisha & Family

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## Turkey Meatballs with Corkscrew Pasta

Makes 4 servings

Easy to prepare, this dish will please everyone. Each serving is about three meatballs with a half cup of sauce over pasta.

### INGREDIENTS

- 1/2 pound lean ground turkey
- 1/3 cup soft bread crumbs
- 1/3 cup finely chopped onion
- 1 tsp Worcestershire sauce
- 1/8 tsp ground red pepper (cayenne)
- 2 cloves garlic, finely chopped
- 2/3 cup raisins
- 1/4 cup finely chopped fresh parsley
- 1/4 cup tomato paste
- 2/3 cup fat-free chicken broth
- 2 tsp sugar
- 2 tsp chopped fresh or 2 tsp dried basil leaves
- 2 tsp chopped fresh or 1 tsp dried oregano leaves

- 1 tsp salt
- 2 cans (16 oz) each whole tomatoes, undrained
- 4 cups hot cooked rotelle (corkscrews) pasta

### DIRECTIONS

Spray 10-inch non-stick skillet with non-stick, cooking spray. Mix turkey, bread crumbs, onion, Worcestershire sauce, red pepper and garlic in a bowl. Shape mixture into 1 inch balls. Cook meatballs in skillet over medium-high heat until brown on all sides. Stir in remaining ingredients except pasta, breaking up tomatoes. Heat to boiling; reduce heat to low. Cook about 15 minutes or until meatballs are no longer pink in center. Serve over pasta.

Recipe and photo: *New Low-Fat, Low-Cholesterol Cookbook, Betty Crocker's.*

## Hot Spiced Cider

This is the perfect hot drink to serve on chilly winter evenings spent at home. Make a batch any time you want to enjoy an intimate gathering with loved ones or a well-deserved treat.

### INGREDIENTS

- 2 ounces spiced rum or non-alcoholic cider
- 1-1/2 cups flat, hard apple cider
- 2 tablespoons honey
- 2 cinnamon sticks
- Juice of half a lemon

- 2 pods of whole star anise

### DIRECTIONS

In a small saucepan, combine all the ingredients and bring them to a gentle simmer over low heat. Allow to simmer for 2 to 3 minutes. Pour the beverage into two toddy glasses, making sure to put a cinnamon stick and a star anise pod in each cup.

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and Thank You for Shopping With Us



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