

Buffalaya

Ingredients

1 lb medium shrimp, peeled, deveined and chopped
½ lb chicken thighs
1 lb smoke kielbasa sliced into rounds
1 tablespoon Cajun or Creole seasoning
2 tablespoons olive oil
1 medium onion diced
1 red bell pepper diced
4 stalks celery diced
2 tablespoons chopped garlic
1 12 oz can of diced tomatoes
3 bay leaves
1 teaspoon Worcestershire sauce
½ cup Buffalo style wing sauce
1 cup rice
4 cups chicken stock

Blue cheese dipping sauce

Salt and pepper

Preparation

Place chicken thighs on a sheet pan. Sprinkle with salt and pepper. Cook either in a 350° oven or grill over indirect heat for 20 minutes. Let cool. Remove the skin and then the meat from the bones. Coarsely chop.

In a bowl combine shrimp, chicken and Creole seasoning, and work in seasoning well.

In a large Dutch oven heat oil over high heat with onion, pepper and celery for 5 minutes. Add garlic, the tomatoes with their juices, bay leaves, Worcestershire and wing sauce. Stir to combine.

Stir in rice and slowly add broth. Reduce heat to medium and cook until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes.

When rice is just tender add shrimp and chicken mixture and sausage. Cook until meat is done, about 10 minutes more. Remove the bay leaves. Season to taste with salt, pepper and top with a dollop of blue cheese dressing

Buffalo style wing sauce

¼ cup butter

¾ cup hot pepper sauce

½ teaspoon white wine vinegar

Heat the butter and hot sauce in a sauté pan, stirring to blend. Add vinegar and cook until smooth. This will make a hot sauce. For less heat add more butter.

Blue cheese dressing

¾ cup sour cream

½ cup mayonnaise

1 large clove garlic, minced

2 teaspoons Worcestershire sauce

1 cup crumbled blue cheese

2 tablespoons, more or less, milk

Salt & freshly ground pepper

In a small bowl whisk together the sour cream, mayonnaise, garlic, Worcestershire sauce and blue cheese. Season to taste with salt and pepper. Add enough milk to make a sauce with the consistency of pancake batter. Cover and refrigerate.