



## Six Wing Jambalaya

**Yields:** 15 servings

**Total time:** 90 minutes

On one of our missions to New Orleans, we really learned to make a killer jambalaya. We love the history of the dish - the version we heard was kind of a middle-finger to the slave masters, which we can get on board with. Rebelling for a good cause and awesome food? Sign Spatchcock Funk up every single time. In our version, the rice by itself is so good you can eat it that way too, and makes a killer side for other dishes if ya need it. This dish is like the city it hails from – a beautiful mash up of different cultures, flavors and styles that just crash together beautifully. Ours is more Cajun than Creole. We call it 6-wing because the proteins we use are from a turkey, a duck and a chicken (2 wings per bird, totaling 6 wings, baby), but you can use whatever you want. We went this way to satisfy an incredible woman who wanted jambalaya but didn't want any beef or pork, and this delivers.

### *Ingredients*

- 1 lb of turkey kielbasa, sliced into discs
- 1 whole duck, that will eventually be roasted (instructions below)
- Rendered fat from roasted duck (instructions below)
- 1 lb of chicken andouille sausage, also cut into discs
- 2 C long-grain rice
- 4 C of beer, Oktoberfest or an amber (if you don't want to use beer use chicken stock for this recipe)
- Half a stick of butter
- Bunch of Fresh Cut Parsley (for some color)
- 4 Tbsp of a really great extra virgin olive oil
- 1 diced sweet onion
- 1 diced green pepper
- 1 diced red pepper
- 2 diced stalks of celery
- 3 cloves of minced fresh garlic
- 1 bunch of sliced green onions, for topping
- 4 Tbsp of cajun seasoning
- Cracked black pepper to taste
- Flake salt to taste

### *Directions*

- Preheat your oven to 450 degrees
- First, roast your duck. Pat the bird dry, then rub it with 1 Tbsp. of your extra virgin olive oil, then season it with cajun seasoning all over and pat it in
- Put the duck breast-side up in a greased, deep sided pan
- Roast the duck for 30 minutes, then poke holes in the skin and roast for another 30 minutes



- Remove the duck from the oven, put on a cutting board, but save the rendered fat that is in the bottom of the pan
- While the duck cools, prepare the rice
- Put four cups of beer, 1 slice of butter, a Tbsp of cajun seasoning into the rice and simmer for 20 minutes
- Meanwhile, in a large pan, add your sliced kielbasa and andouille into a slice of butter and a little olive oil and start sautéing until you get a little crisp on 'em
- In another pan, add the duck fat and heat over medium and add in the onion, peppers and celery
- Season the veggies liberally with cajun seasoning as they start to cook, and again when they are near done, and keep stirring them
- After two minutes, add in the garlic, stirring until onions are translucent
- While those are cooking, break yourself off some of that crispy duck skin, and then shred all of the duck meat and put it into a large mixing bowl
- Once the rice is done, add this to the duck meat and stir
- Add the kielbasa and andouille and stir mixture
- Add the veggies and stir again
- Finally, add some freshly ground black pepper to taste
- Add in your flake salt and stir it again
- Scoop into a bowl, top with sliced green onions and get to work!