

In loving memory of

JASON HOWER



The family of Jason Hower wants to thank everyone who has supported us during this difficult time and helped plan this event.

CELEBRATION OF LIFE

JASON SCOTT HOWER

Reception 11-11:30 am

Welcome Jennifer Hower

Reading Kinsi Shriner

Speaker Kent Siebold

Sharing Briana Anderson

David Scott

William Raclin

Rebecca O'Flaherty Hurst

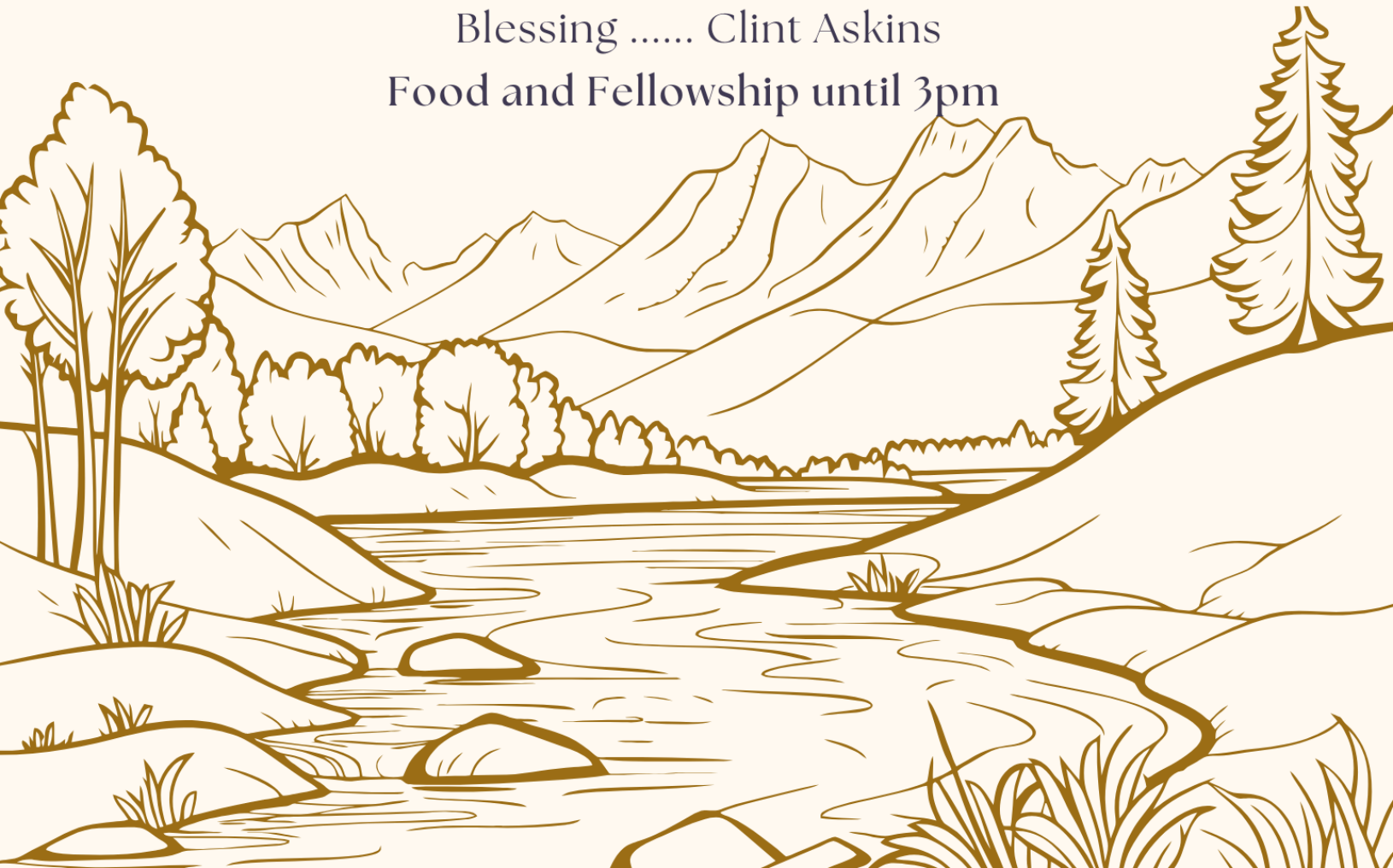
Joe Murray

Julie Matthews

Akil Khalfani

Blessing Clint Askins

Food and Fellowship until 3pm



JASON'S JAMBALAYA

DISCLAIMER: THE QUANTITIES OF THESE INGREDIENTS (EVEN THE INGREDIENTS THEMSELVES) ARE ESTIMATES. I ALWAYS MAKE THIS UP AS I GO ALONG. SO DON'T BITCH ABOUT HAVING TO WING IT - THAT IS PART OF THE FUN OF COOKING!

- ~2 quarts chicken broth (stock is too greasy for this)
- ~2lbs boneless/skinless chicken breast
- 1-2lbs spicy Italian sausage (or Andouille, if you're a Creole snob)
- 1/2 bunch celery
- 2 medium-large onions
- 1 large green pepper
- 2 large red peppers
- 2-4 small chili peppers (I like ripe cayenne for Cajun dishes)
- liquid smoke
- dried oregano
- fresh garlic
- salt
- butter
- 6-8 servings of brown or white rice (cooked)
- 3-5 cans diced tomatoes (I use the ones with Italian seasonings added)
- Frank's Red Hot sauce, or reasonable substitute (not Tabasco - wrong flavor)
- Optional: mussels, scallops, shrimp

Ready? not yet... clear out the kitchen, kick the roommates out of the house (unless they're going to HELP), turn off the damn TV, and put some good, upbeat music on the stereo (if it's too mellow, your jambalaya won't have enough kick). Try to forget about whatever else is bothering you and crack a beer. Now we're in the mood.

In a large stock pot, bring the broth to a slow boil, then add the raw chicken. Boil for ~20 minutes or until chicken is cooked (duh!). Remove the chicken and allow it to cool while you prepare the other ingredients. You may also cook the sausage at this time. I prefer to cook it almost completely on a grill or in a skillet then set aside to cool with the chicken. In a separate pot, start boiling the water for your rice. *Note: if you plan to add mussels, start to steam them separately - allow them to cook while you proceed to next step.*

JAMBALAYA CONTINUED...FROM THE KITCHEN OF JASON HOWER

Chop the celery, leaves and all (don't worry about getting it too fine) and set aside. In a large skillet (not Dad's large, just normal-human large) on low-medium heat, add 2 TBSP butter. When the butter is almost all melted, add the celery. Stir the celery, allowing it to sweat slowly - no need to saute anything yet. While this is going on, finely chop your onions, peppers, and garlic. How much garlic? If you need to ask, you're messing with the wrong recipe. After the celery has started to soften a bit (not mushy), add the rest of the mess. Sweat it all on medium heat until soft but NOT browned. Start cooking your rice.

Note: If you've been steaming mussels, check them now and add the cooked ones to the broth.

Begin to heat the broth up again and start adding the canned tomatoes, cooked veggies, and dried oregano (measuring spoons? Just add a good palm-full). If the liquid in the pot still looks light orange/yellow after being stirred, add canned tomatoes, paste or sauce until it looks like a Bloody Mary. Next, add about 1/4 - 1/2 cup of Red Hot sauce, and 1/2 bottle or so of liquid smoke (this should give the mixture a slightly brown tint). If the spirit moves you, add a couple of bay leaves. Bring it all to a simmer, then add some more garlic - you know, just to be sure.

Next, dice or shred the cooked chicken and chop the sausage into smaller than bite-sized pieces, then add it all to the pot. Lightly salt the whole mess. Maintain the pot at just under a simmer for at least 20 minutes after the flesh has been added, stirring often enough to keep stuff from sticking to the bottom. DO NOT ADD SCALLOPS OR SHRIMP YET. Check the consistency of your liquid. If it's thick, like a stew (Lord knows how you could've done that), add more broth until it's just barely soupy. Now add a touch more salt. If need be, you can leave the pot at this setting for an hour or so - just don't let it boil, and DON'T forget about your rice - it should be about done now.

Now, stop a minute. Have you found this process relaxing, maybe even soothing? Has the stress of the day melted away? If not, dump out the pot & start over - you've been doing it all wrong!

After returning to your mess, check the consistency again, add broth if needed. Add your shrimp and/or scallops about 10 minutes before serving - just long enough to get them hot.

Serve over a big pile of rice with a good beer. Keep the bottle of Red Hot handy, and add to taste. Skip the wine - this isn't that kind of recipe!

