

Jambalaya And Cole Slaw Done With A Mardi Gras Twist

(NAPSA)—The Mardi Gras season begins around the third week of February this year (the actual date of Fat Tuesday in 2003 is March 4). You can borrow a few New Orleans traditions and recipes, and *laissez les bon temps rouler* (let the good times roll).

Don't forget the decorations. Try setting your table in the traditional Mardi Gras colors of purple, green and gold, then add balloons and streamers for extra effects.

“Throw me something, Mister!” This is the familiar cry heard during Mardi Gras parades to the riders on the floats, who throw beads, doubloons and other trinkets to revelers on the streets. Pass out colorful beaded necklaces to your guests or use them as additional decorations.

You can have a Mardi Gras party wherever you are when you include Zatarain's. They've been making authentic New Orleans-style Rice and Pasta dinner mixes, Creole Mustard, Creole Seasonings and many other quality products since 1889.

Carnival Jambalaya & Mardi Gras Slaw

These dishes are easy and fun to create for your next get together. Jambalaya is a simple “one pot” meal and a New Orleans tradition. You can be enjoying authentic Jambalaya in just 25 minutes. This recipe calls for smoked sausage and cooked chicken, but it is just as hearty to substitute vegetables or seafood.

Carnival Jambalaya

- 2 8-oz. boxes of Zatarain's New Orleans-style Jambalaya Mix
- 4 tablespoons vegetable oil (optional)
- 5 cups water
- 1 pound smoked sausage sliced ¼ inch” thick



Zatarain's Jambalaya and Cole Slaw are easy to make and serve to Mardi Gras guests.

1 pound cooked chicken breasts (about 4 medium) cubed

Follow the cooking directions on the package for either stovetop or microwave method. The cooked Jambalaya may be garnished with thinly sliced scallions (green onion). Options include adding cooked shrimp or ham cut into bite-sized pieces.

Makes about ten 1-cup servings.

Another simple recipe that incorporates the traditional Mardi Gras colors of purple, green and gold is a festive Mardi Gras Slaw. It is the perfect accompaniment to Jambalaya.

Mardi Gras Slaw

- One bag of packaged cole slaw mix or
 - 1 head cabbage, shredded
 - 1 large carrot, grated
- Plus:**

1 small purple onion, chopped
1 tbsp. green bell pepper, chopped

Creole Mustard Dressing:

- ¼ cup red wine vinegar
- 2 tsp. Zatarain's Creole Mustard
- 1 tsp. Zatarain's Creole Seasoning
- ½ tsp. salt
- ¼ tsp. celery seed
- ⅔ cup vegetable oil

Prepare dressing at least 4 hours before use. Toss chopped purple onion and green bell pepper with cole slaw mix. Add dressing a little at a time until cole slaw is well coated but not “soaking” in dressing. Refrigerate for 2 hours. Toss again before serving.

Serves 6-8 as a side dish.

For year-round recipes and party ideas, log onto zatarain.com.