



BAKE THIS DAY
FOOD IS MEDICINE

Creamy Cajun Andouille Pasta and Blue Cheese Sausage Jambalaya for Mardi Gras 2019

📅 March 10, 2019 👤 rachelhammer

So many Mardi Gras memories from 2019! The popularity of the Endymion parade makes it now necessary to camp and keep vigil over our favorite spot on Canal Street days in advance of the Saturday Mid City Parade. For over 50 hours we took shifts at “the spot” but it was worth it! Beautiful night for parading.

Creamy Cajun Andouille Pasta

2 TB butter

1 ½ onion, diced

5 cloves of garlic, minced

5-6 red and green hot peppers (I used chimayo and dedo de moca from my yard)

4 links **Bovine and Swine Andouille sausage**, (or pepper and bleu cheese!) sliced in ¾ inch rounds

2 cans diced Rotel tomatoes with green chiles

2 oz **No Bull Original starter**

½ cup heavy cream

1 TB Cajun seasoning (I used Creole Crack, which you can only buy at the **Kitchen Witch** shop in New Orleans)

1-2 pounds fettucine (I like mine home made, I use 2 1/3 cups flour, 3 eggs and 1 TB olive oil for the pasta dough, cooks in about 2-3 minutes)



This is possibly the best sausage I've ever had. Bovine' and Swine's Andouille is also heavenly.