

RED RICE WITH SHRIMP

BY TIFFANY DERRY

SERVES: 8

ACTIVE TIME: 45 MIN | TOTAL TIME: 55 MIN

¼ cup canola oil, divided
1 pound andouille sausage, chopped into ½-inch pieces
1 large yellow onion, chopped (about 2 cups)
1 red bell pepper, seeded and chopped (about 1 cup)
2 celery stalks, chopped (about ¾ cup)
3 garlic cloves, minced (about 1 tablespoon)
2 cups uncooked long-grain white rice (such as Cajun Country)
1 ½ tablespoons Creole seasoning (such as Chef Tiffany)
4 teaspoons dried shrimp, ground
2 ½ teaspoons kosher salt, divided
1 teaspoon black pepper, divided
¼ cup tomato paste
4 cups chicken stock
1 (15-ounce) can crushed tomatoes
2 dashes Louisiana Hot Sauce
1 ½ pounds peeled and deveined tail-on raw jumbo shrimp
⅓ cup chopped fresh dill
⅓ cup chopped fresh flat-leaf parsley
⅓ cup chopped fresh tarragon (optional)
2 tablespoons fresh lemon juice
Sliced scallions, for garnish

1. Heat 3 tablespoons canola oil in a large Dutch oven over medium-high. Add sausage, and cook, stirring occasionally, until browned, 4 to 5 minutes. Transfer sausage to a medium bowl using a slotted spoon, reserving drippings in Dutch oven. Add onion to drippings in Dutch oven, and cook, stirring occasionally, until onion begins to soften, 3 to 4 minutes. Add bell pepper and celery; cook, stirring occasionally, until bell pepper begins to soften, about 3 minutes. Add garlic, and cook, stirring constantly, until fragrant, about 1 minute. Stir in rice, Creole seasoning, dried shrimp, 2 teaspoons salt, and ¾ teaspoon black pepper; cook, stirring constantly, until well combined, about 10 seconds.
2. Add tomato paste to Dutch oven; cook, stirring constantly, until rice is evenly coated, about 1 minute. Stir in chicken stock, crushed tomatoes, hot sauce, and reserved sausage. Bring to a simmer over medium-high; cover, and reduce heat to medium-low. Cook, undisturbed, until all liquid is absorbed and rice is tender, about 20 minutes.
3. Sprinkle shrimp with remaining ½ teaspoon salt and remaining ¼ teaspoon black pepper. Heat remaining 1 tablespoon oil in a large skillet over medium-high. Working in batches if needed, cook shrimp, turning once, until just opaque, about 1 minute and 30 seconds per side.
4. Add cooked shrimp, dill, parsley, tarragon (if using), and lemon juice to rice mixture in Dutch oven; stir and fluff rice to combine. Garnish with sliced scallions, and serve hot.

CHARRED WILD MUSHROOMS WITH CRISPY RICE AND FURIKAKE VINAIGRETTE

BY TIFFANY DERRY

SERVES: 8

TOTAL TIME: 1 HR

- 3 cups uncooked wild rice
 - Canola oil, for frying
 - Kosher salt
- 2 ½ pounds mixed wild mushrooms, such as stemmed shiitake, maitake, oyster, and beech
- ½ cup plus 2 tablespoons extra-virgin olive oil, divided
 - Freshly ground black pepper
- ¼ cup red wine vinegar
- 2 tablespoons furikake seasoning, plus more for garnish
- 2 tablespoons fresh lemon juice
- 1 tablespoon soy sauce
- 1 tablespoon yuzu juice
- 1 tablespoon sugar
- 2 teaspoons toasted sesame oil
- 1 small garlic clove, minced
- 4 cups baby arugula
- 1 cup thinly sliced scallions
- 1 cup packed mint leaves (from one 2-ounce bunch)

1. In a large saucepan, heat 1 inch of canola oil to 400°F. Line a large baking sheet with 3 layers of paper towels. In batches, if necessary, carefully add the wild rice and fry, stirring, until crispy, 30 seconds to 1 minute. Using a sieve, immediately transfer the crispy rice to a paper towel-lined baking sheet to drain; season with salt.
2. Preheat the oven to 425°F. Remove any debris from the mushrooms and wipe them clean with damp paper towels. Trim the mushrooms and cut or tear them into pieces that are 1 to 2 inches in size. Spread the mushrooms onto two large rimmed baking sheets. Toss each baking sheet of mushrooms with 2 tablespoons of the olive oil and season with salt and pepper. Spread in a single layer and roast, rotating the pans halfway through, until the mushrooms are tender and charred, 15 to 20 minutes. Alternatively, cook the mushrooms on a preheated grill or grill pan, turning occasionally, until tender and charred, about 15 minutes.
3. In a large bowl, whisk the vinegar with the furikake, lemon juice, soy sauce, yuzu juice, sugar, sesame oil, garlic, and the remaining ¼ cup plus 2 tablespoons olive oil. Season the dressing with salt and pepper. Add the charred mushrooms, crispy rice, arugula, scallions, and mint; toss well. Season with salt and pepper, if needed, and garnish with furikake seasoning. Serve right away.