

EYE ON THE INSIDE

WWD SCOOP

PLUS
TORY BURCH'S PHILLY
JAMES STURGESS
TRACEY ULLMAN
NOUVEAU CHEFS
COOL REYKJAVIK
CARTER SMITH
WATCH OUT
POT LUCK

plate du jour
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THEY ARE EATING

Chefs reveal their go-to potluck recipes to help spring out of the winter doldrums.

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AMAZON

FASHION FEMME AMY WINE



JACKSON HOLE, WYO.

Roger Freedman offers up Jambalaya a la 'Q,' which is on the menu at his Q Roadhouse.

JAMBALAYA A LA 'Q'
Serves 10-12

Rice

3 cups long grain rice
4 cups tomato juice
2 cups water
1 tsp. dry oregano
2 tsp. salt
Mix all ingredients in heavy-bottomed pot and bring to a boil. Cover, turn heat to low and cook for 20 to 22 minutes. Cool on a baking sheet.

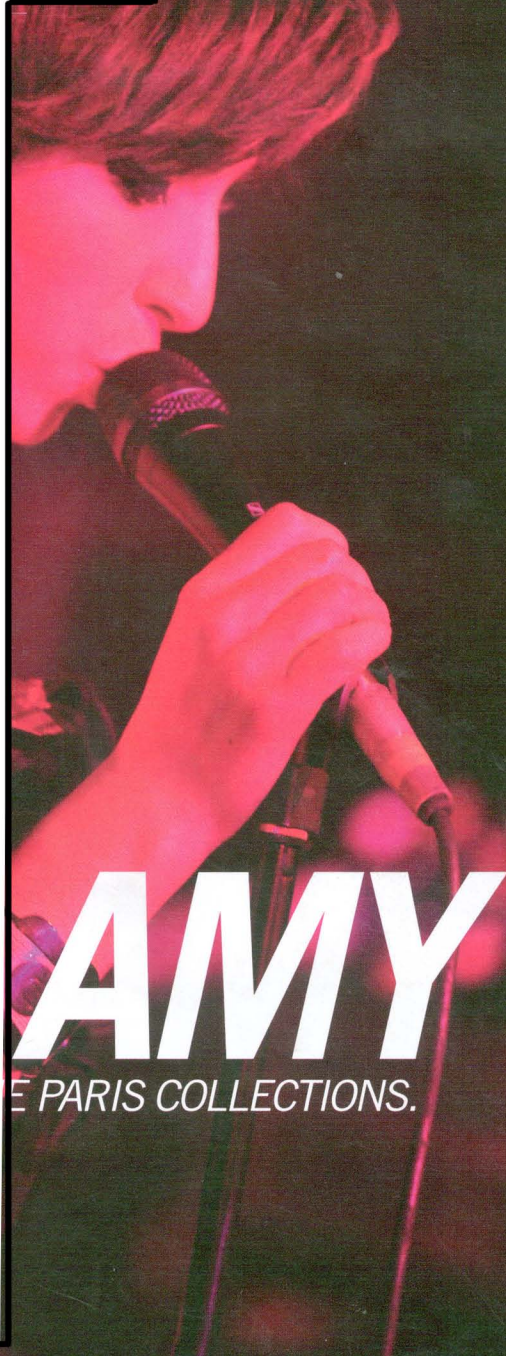
Vegetables

1 cup diced red bell pepper
1 cup diced red onion
1 cup diced celery
4 tbsp. olive oil
2 tbsp. chopped garlic
Salt and pepper to taste
Heat oil in large saucepan, add vegetables and sauté until tender. Set aside to cool.

Jambalaya base

1/4 cup olive oil
40 shrimp, peeled and deveined
10 andouille sausage links (baked ahead in a 350 degree oven for 15 minutes, cooled and sliced into quarter-inch pieces)
Chicken stock
Parsley and fresh basil, chopped
Butter
Tabasco

Heat a large skillet over medium high heat. Add olive oil, shrimp and andouille slices, sauté for two to three minutes. Add vegetables and cook for two to three minutes. Add rice, stir and cook for four to five minutes. Add enough chicken broth to moisten rice and cook three to four more minutes. Top jambalaya with fresh parsley, basil, butter and Tabasco to taste.



AMY

THE PARIS COLLECTIONS.

Display until June 9, 2008

\$10.00

