



# CELEBRATE

## WITH TRADITIONAL AFRICAN CUISINE

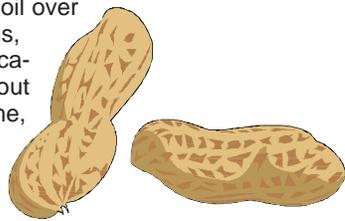
African food is becoming increasingly popular because of its origins in diverse climates, cultures and styles. The unique ingredients used in African cooking are now more readily available, so anyone can explore and enjoy the unique flavors and textures of African cuisine.

### SPICY AFRICAN PEANUT SOUP

ONE OF RIVIANA KITCHEN'S MOST REQUESTED RECIPES

- |     |  |       |   |
|-----|--|-------|---|
| 1   | tablespoon vegetable oil   | 1-1/2 | cups thick and chunky salsa                         |
| 1   | large onion, chopped   | 3     | cans (16 ounces) garbanzo beans, drained and rinsed |
| 1   | medium sweet potato, diced   | 1     | cup diced unpeeled zucchini                         |
| 2   | cloves garlic, minced  | 2/3   | cup creamy peanut butter                            |
| 8   | cups chicken broth   |       |   |
| 1   | teaspoon dried thyme leaves  |       |   |
| 1/2 | teaspoon ground cumin  |       |   |
| 1   | cup uncooked <b>Carolina</b> <sup>®</sup> , <b>Mahatma</b> <sup>®</sup> , <b>River</b> <sup>®</sup> or <b>Water Maid</b> <sup>®</sup> rice |       |   |

In large saucepan, heat vegetable oil over medium-high heat and sauté onions, sweet potato and garlic, stirring occasionally, until onion is softened, about 5 minutes. Add chicken broth, thyme, cumin, and rice. Bring to a boil, reduce heat and simmer, cover until rice is cooked and vegetables are tender, 18-20 minutes. Add salsa, beans and zucchini; cook until zucchini is tender (about 10 minutes.) Add peanut butter and stir until completely combined. Serves 8-10.



### DUCK AND SMOKED SAUSAGE GUMBO

- |     |   |       |  |
|-----|---|-------|--|
| 1   | (5-pounds) duck, cut into quarters                                  |       | drained, seeded, and chopped   |
| 3   | tablespoons vegetable oil   | 1-1/2 | quarts chicken broth, homemade or canned   |
| 3/4 | pound andouille or kielbasa sausage, cut into 1/2-inch-thick slices | 1/4   | cup chopped fresh parsley  |
| 1/2 | cup all-purpose flour   | 1     | teaspoon dried thyme   |
| 2   | celery ribs with leaves, chopped                                    | 1/2   | teaspoon salt  |
| 1   | medium onion, chopped   | 1/2   | teaspoon cayenne pepper  |
| 2   | medium green bell peppers, chopped                                  | 1/4   | teaspoon freshly ground black pepper   |
| 3/4 | pound okra, stems and tips trimmed, cut into 1/2-inch-thick slices  | 2     | bay leaves   |
| 3   | garlic cloves, minced   | 3     | cups hot, freshly cooked <b>Carolina</b> <sup>®</sup> , <b>Mahatma</b> <sup>®</sup> , <b>River</b> <sup>®</sup> or <b>Water Maid</b> <sup>®</sup> rice |
| 1   | can (35-ounces) peeled tomatoes in juice,                           |       |  |

Using tines of a meat fork, pierce the skin of duck, being careful not to go into the meat. In a 5-quart Dutch oven or soup kettle, heat oil over medium heat. Add duck quarters and cook, turning often, until lightly browned on all sides, about 10 minutes. Transfer duck to a plate and set aside.

Add andouille slices and cook, turning often, until lightly browned, about 5 minutes. Transfer sausage to plate with duck pieces, and reserve. Pour off all but 1/2 cup of fat in the Dutch oven.

Increase heat to high. When fat is very hot, gradually whisk in the flour. Then reduce heat to medium and cook, whisking constantly, until flour mixture is nutty brown, 3 to 4 minutes. Add celery, onion, and bell peppers and cook, stirring often, until the vegetables have softened, about 5 minutes. Add okra and garlic and cook for 2 minutes. Add tomatoes and prepared duck and sausage; bring to a simmer. Stir in broth and bring to a simmer, skimming fat often. Stir in parsley, thyme, salt, cayenne, black pepper, and bay leaves. Reduce heat to low and simmer, partially covered, until duck is tender, about 1-1/4 hours.



Remove bay leaves and discard. Remove duck pieces and let them cool slightly. Remove the meat from the bones and coarsely chop, discarding the skin and bones. Stir duck pieces back into the gumbo and cook until heated through, about 5 minutes. Skim fat off the surface of the soup.

To serve, place a large spoonful of rice in each soup bowl, and ladle the gumbo over the rice. Serves 6.

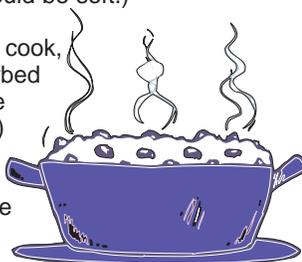
### CREAMY RICE PUDDING

- |       |   |     |                          |
|-------|---|-----|--------------------------|
| 1-1/2 | quarts 2% milk  | 1/2 | cup raisins              |
| 1     | cup sugar   | 1   | teaspoon vanilla extract |
| 1/2   | cup <b>Carolina</b> <sup>®</sup> , <b>Mahatma</b> <sup>®</sup> , <b>River</b> <sup>®</sup> or <b>Water Maid</b> <sup>®</sup> rice |     |                          |

Combine milk, sugar and rice in a heavy saucepan. Bring to a gentle boil over medium heat, reduce heat to simmer and cook uncovered for 1 hour, stirring occasionally. (The milk should just barely simmer, with bubbles breaking only at the outside edge of the surface. After an hour, the rice should be soft.)

Add raisins; increase heat to medium, cook, stirring frequently, until rice has absorbed most of the milk – but not all – and the pudding is creamy (about 30 minutes.)

Remove from heat and stir in vanilla. When it cools, it will thicken, but still be very creamy – with no cream. Serve warm or well chilled. Serves 8.



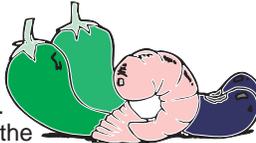
## COCONUT RICE

- |  |                                |
|--|--------------------------------|
| 3 cups coconut milk  | 1/2 teaspoon coriander         |
| 1-1/2 cups <b>Carolina</b> <sup>®</sup> ,<br><b>Mahatma</b> <sup>®</sup> , <b>River</b> <sup>®</sup> or<br><b>Water Maid</b> <sup>®</sup> rice | 1 cup cooked garbanzo<br>beans |
| 1/2 teaspoon salt  | fresh ground black<br>pepper   |
| 1 bay leaf   |                                |

Bring coconut milk to a gentle boil in a 2-quart saucepan. Add rice, salt, bay leaf and coriander. Stir, reduce heat to simmer and cook for 20 minutes, or until rice is tender and liquid is absorbed. Remove bay leaf and fold in beans and freshly ground black pepper. Serves 6 to 8.

## PEPPER SHRIMP WITH RICE

- |   |   |
|---|---|
| 1 pound large shrimp  | drained                                       |
| 1 cup <b>Carolina</b> <sup>®</sup> ,<br><b>Mahatma</b> <sup>®</sup> , <b>River</b> <sup>®</sup> , or<br><b>Water Maid</b> <sup>®</sup> rice | 1 jar (4 ounces) chopped<br>pimentos, drained |
| 1/2 can (16 ounces) black<br>beans, rinsed and<br>drained (1 cup)   | 1/4 cup fresh minced<br>parsley, divided      |
| <b>OR</b>   | 2 tablespoons margarine,<br>melted            |
| 1 cup frozen peas,<br>prepared  | 1/4 teaspoon ground red<br>pepper             |
| 1 can (4 ounces) chopped<br>mild green chilies,   | 1/4 teaspoon salt                             |



sRemove shells from shrimp, leaving tail on. With knife, cut each shrimp three-fourths of the way through along the center back; spread each shrimp open. Rinse with cold water to remove vein. Pat shrimp dry with paper towels.

Preheat broiler if manufacturer directs.

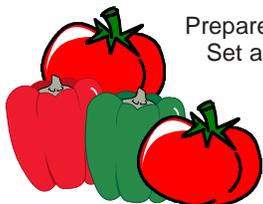
Prepare rice according to package directions.

Stir in black beans or peas, chilies, pimentos, and 3 tablespoons minced parsley; heat through. Keep rice mixture warm. Meanwhile, in cup, mix melted margarine, ground red pepper and remaining parsley. Arrange shrimp, cut-side down, in 1 layer in broiling pan. Brush shrimp with margarine mixture; sprinkle with 1/4 teaspoon salt. Place pan in broiler at closest position to source of heat; broil shrimp 3 to 4 minutes until tender, basting shrimp with pan drippings once.

To serve, arrange shrimp and rice mixture on platter; pour any drippings in broiling pan over shrimp. Serves 4.

## RED RICE

- |   |                                    |
|---|------------------------------------|
| 1 cup <b>Carolina</b> <sup>®</sup> ,<br><b>Mahatma</b> <sup>®</sup> , <b>River</b> <sup>®</sup><br>or <b>Water Maid</b> <sup>®</sup> rice | 1 can (28 ounces) tomatoes         |
| 6 bacon strips  | 1/2 teaspoon dried oregano         |
| 1 small onion, chopped  | 1 teaspoon each salt and<br>pepper |
| 1 small green bell pepper,<br>chopped   | 2 tablespoons sugar                |
|   | 1 cup diced ham                    |
|   | fresh parsley for garnish          |



Prepare rice according to package directions. Set aside.

In a large skillet, fry bacon until crisp; reserve 2 tablespoons of bacon grease. Sauté onion and bell pepper in bacon grease about 5 minutes. Add tomatoes and seasonings. Cook on medium heat for 15 to 20 minutes. Fold in cooked rice and diced ham. Heat for 10 minutes. Garnish with fresh parsley, if desired. Serves 8.

## JAMBALAYA

- |                                      |  |
|--------------------------------------|--|
| 4 tablespoons margarine              | 1/2 teaspoon thyme   |
| 1 cup chopped onions                 | 1/2 teaspoon poultry<br>seasoning  |
| 1/2 cup chopped celery               | 1/2 teaspoon chili powder  |
| 1/2 cup chopped green bell<br>pepper | 1/2 teaspoon salt  |
| 1/4 cup chopped red bell<br>pepper   | 1/4 teaspoon cayenne<br>pepper   |
| 1/2 cup chopped green<br>onions      | 2 bay leaves   |
| 2 cloves garlic, minced              | 1-1/2 cups <b>Carolina</b> <sup>®</sup> ,<br><b>Mahatma</b> <sup>®</sup> , <b>River</b> <sup>®</sup> , or<br><b>Water Maid</b> <sup>®</sup> rice |
| 2 cups chicken broth                 |  |
| 1 can (8 ounces) tomato<br>sauce     |  |
| 1/2 teaspoon black pepper            |  |

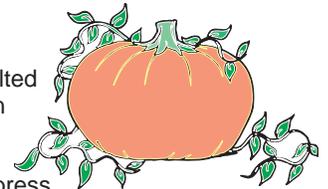
In a large saucepan, over medium heat, melt margarine. Add onions, celery, bell peppers, green onions, and garlic. Sauté until tender-crisp. Add chicken broth, tomato sauce and all seasonings. Bring mixture to a boil. Add rice. Cover. Simmer for 20 minutes. Remove bay leaves, serve.

To prepared Jambalaya, fold in prepared duck, sausage, chicken or seafood. Serves 6.

## PUMPKIN RICE CHEESECAKE

### Crust:

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|-------------------------------------|
| 1 cup flaked coconut                |
| 1/2 cup chopped pecans              |
| 1 tablespoon margarine, melted      |
| 2 tablespoons packed brown<br>sugar |



Combine crust ingredients and press into a 10-inch spring-form pan. Set aside.

### Filling:

- |  |
|--|
| 1-1/4 cups hot cooked <b>Carolina</b> <sup>®</sup> , <b>Mahatma</b> <sup>®</sup> ,<br><b>River</b> <sup>®</sup> or <b>Water Maid</b> <sup>®</sup> rice |
| 1/3 cup sour cream   |
| 1 can (14 ounces) Eagle Brand <sup>®</sup><br>Condensed Milk   |
| 1 carton (12 ounces) cottage cheese  |
| 4 ounces cream cheese  |
| 1 cup cooked pumpkin   |
| 3 eggs   |
| 1/3 cup packed brown sugar   |
| 1/3 cup granulated sugar   |
| 2 tablespoons flour  |
| 1/4 teaspoon nutmeg  |
| 1/4 teaspoon cinnamon  |
| 1/8 teaspoon ginger  |
| 1-1/2 teaspoons vanilla  |



Preheat oven to 350°.

In a medium saucepan, combine rice, sour cream and condensed milk. Cook until liquid is absorbed and mix thickens. In food processor or blender, combine cottage cheese and cream cheese; process until smooth. Add pumpkin, eggs, brown sugar, granulated sugar, flour, nutmeg, cinnamon, ginger and vanilla. Process until smooth. Add rice mixture and process until thoroughly mixed. Pour into crust lined pan. Bake at 350° for 30 minutes.

### Topping:

- |                                  |
|----------------------------------|
| 2 tablespoons flaked coconut     |
| 2 tablespoons chopped pecans     |
| 2 tablespoons packed brown sugar |

Combine topping ingredients and sprinkle on top of filling. Return to oven for 15 minutes. Cool. Remove ring from pan and place on serving platter. Serve chilled. Serves 12.