

Jambalaya Recipe Origins

Long Grain Rice

- Originally grown in India, long grain rice was found by the people of the New World to grow very well in the temperatures in South Carolina. Due to hundreds of years of diffusion, rice is now grown on nearly every continent. Domestication of rice is considered a very important development in history.

Celery

- Thought to first be grown in the Mediterranean basin, it was originally used for Medicinal purposes. Now is it widely grown in the U.S. and has a wide variety of uses. Celery was considered a Holy plant in Greece, and it is clear that celery had been used by humans for a very long time. Even tombs in Egypt have domesticated celery in them.

Andouille Sausage

- This type of sausage was first cultivated in Europe with a variety of spices, peppers, and fats. It is much spicier when used in the American South, and generally made from Pork butt in Louisiana. Brought to America by sausage-loving Germans in the 1700's, Andouille has French, German, Acadian, Spanish, African, and Creole cultures mixed in.

Onion

- First grown in Iran and West Pakistan, we've been farming onions for over 5,000 years. It is believed that onions used to grow wild on nearly every continent, and they were a staple in our diet long before we started cultivating our own onions. Onions have been around since prehistoric times, and depictions of onion gardens can be traced back to 2500BC.

Green Bell Pepper

- These peppers come from Central and South America. Once taken to Europe, this pepper became very popular and it is now grown all across the world. Domesticated over 5,000 years ago in either the Caribbean or South America, sweet peppers have been a staple in many diets for thousands of years.

Garlic Cloves

- Dating back over 6,000 years, garlic can be traced to Central Asia primarily. Garlic has been used in Asia, Africa, and Europe for a very long time and didn't become very popular in US based diets until much more recently. Used well before 1500 BC, garlic was used for its distinct taste and healing properties.

Chicken Breast

- Chickens have been domesticated since 2,000 BC so the origins are hard to locate. Over 40 billion pounds of chicken are produced in the U.S. alone each year, with Georgia, Arkansas, and Alabama producing most of our chicken. Our chickens most likely come from the “Red Junglefowl” which was found in Southeast Asia and is thought to be domesticated very early.

Coarse Salt and Ground Pepper

- Salt has been around forever, and we have been using it since before 6050 BC. The U.S. and China control the salt industry, so much of our salt comes one of those two countries. Salt can be found anywhere, but Pepper is from Kerala, a Province in Southwest India. Early Chinese documents suggest that the first few major wars in China were fought over salt. Black pepper has been used in India since prehistoric times and was referred to as “black gold” because it was so precious.