

Brian's Chunky Cajun Cream Sauce

Cut 3/4 of one linguiça sausage (or about 100g of chicken, pork, beef, or some other sausage) into small pieces and fry in the same sauce pan that you'll use for the cream sauce.

Add 8 medium shrimp chopped into pieces.

Continued ...

Remove cooked meat and add chopped:

1/3 bell pepper

1/3 onion

2 or 3 cloves of garlic

A handful of baby mushrooms

Fry together with oil until browned and cooked.

Add the sausage back in, then all the ingredients for the cream sauce:

1/2 cup boiling water

1/2 teaspoon (about 1/3 cube) chicken

bouillon, dissolved in water

1/3 cup cream

1/3 cup milk

1 1/2 tablespoons corn starch, dissolved in the milk

1/8 cup white wine

1/2 tablespoon butter

1 tomato

1 tablespoon tomato paste from a tube

1/8 cup sun-dried tomatoes packed in oil in a
jar (optional)

2 teaspoons lemon juice

1/2 teaspoon Weber Cajun spices (or more if
not using spicy meat)

1/2 teaspoon paprika (mostly for color)

salt — sprinkle to taste, might not need any

Put the bouillon water, wine, and the 2 or 3 tomato ingredients into a blender and purée.

Put all the sauce, veggie and meat ingredients into same sauce pan used to cook meat.

Cook slowly for a while, then bring to a boil, then reduce to simmer ... about 15 minutes total.

Serve over your favorite pasta and separately sautéed zucchini chunks.

Sprinkle some Parmesan cheese on top.

Serves 3 to 4.