

## CHEF PROFILE



the ambassador

GEORGE WILLIAMSON OF JAMBALAYA

**G**eorge Williamson is effusive about Louisiana and its cuisine. He explains, "Wherever I go, I want to bring the taste of Louisiana with me and introduce this wonderful, flavorful cuisine to those who have never had the opportunity to experience it." Jambalaya in Park City, which recently celebrated its second birthday, is modeled after Williamson's original Jambalaya, which opened in New Zealand in 1986.

George's passion for the Cajun/Creole cuisine of Louisiana was learned at the apron strings of his nanny, and his signature dishes are old family recipes. He describes Cajun cooking as melding Acadian French cooking (brought to Louisiana by settlers from Nova Scotia in the 1700s) with Louisiana game, herbs, and spices. Creole cuisine, he says, "is a zesty blend of the French, Spanish, African, and Native American cultures that settled Louisiana."

George is determined to dispel the myth that all Cajun cooking is hot and spicy: "The purpose of peppers is to enhance the flavor of the food, not overwhelm it." For a sampling of the best that ambassador George Williamson has to offer, try his recipe for **Beer Barbecued Shrimp**, or visit him at Jambalaya, his corner of the French Quarter in Park City.

*Find the recipe for Beer Barbecued Shrimp at*

[www.saltlakemagazine.com](http://www.saltlakemagazine.com)

**JAMBALAYA**—Owner George Williamson calls himself an ambassador from the land of Cajun and Creole cuisine. Judging by the fiery menu at Jambalaya, he's definitely not a local. Even the interior attempts to recreate the atmosphere of New Orleans, with Mardi Gras posters and the Neville Brothers on the stereo. The menu features obvious imports: blackened 'gator tail served with garlic mayo, an excellent gumbo, and crawfish e'touf'ee. The jambalaya is rich, with tender shrimp, andouille sausage, and plenty of Cajun spice. Pastas and grilled seafood specialties get a healthy dose of spice as well. To complete your southern experience, delight in the fresh pecan pie 'a la mode. 900 Main St., Park City, 435-658-2828. L, D, RR, SLL, HA, \$\$.

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