

FEATURED RECIPE



S.A.C GUMBO

(Shrimp, Andouille and Chicken)

By Chef Charles

Ingredients:

- 1 pound medium shrimp – shelled and deveined
- 1 pound andouille sausage - 1/4" slices
- 1 pound boneless skinless chicken breast - 3/4" dice
- 1/4 pound tasso - 1/4" dice (tasso is a Cajun style smoked pork shoulder, substitute thick sliced smoked bacon if you can't find tasso)
- 1 cup flour
- 1 cup vegetable oil
- 2 cups chopped white onion
- 1 cup chopped green pepper
- 1 cup chopped celery
- 3 cloves minced garlic
- 14.5 oz can diced tomatoes
- 10 oz can diced tomatoes with green chilies
- 2 qt chicken broth
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. Frank's Red Hot sauce or any Louisiana style hot sauce
- 1 Tbsp Tony Chachere's or any Cajun style spice mix
- 1/4 tsp salt
- 1/2 cup chopped green onions
- 1/2 – 1 tsp file' powder per serving (ground sassafras leaves used for thickening and flavor.)

Directions:

1. Make a dark roux: Combine oil and flour in a large Dutch oven or heavy stock pot over medium heat. Stir slowly and constantly for 20- 25 min. until the roux turns the color of chocolate.
2. Add onions, green pepper, celery, garlic, Cajun spice and salt to roux. Cook until vegetables are softened, about 8-10 minutes. Stir in the tasso, chicken and sausage and cook for about 6-8 minutes, till chicken is white and mostly cooked through. Add all the tomatoes with juice, chicken broth and Worcestershire. Keep it at a low simmer for 20-25 minutes.
3. Stir in the shrimp and cook for about 5 minutes until done (shrimp should turn pink and be curled). Add the hot sauce (more or less for desired heat) and then season to taste with salt and pepper.
4. Serve over white rice and garnish with green onions. Let guests stir in as much file' as they wish at the table. Don't add file' to the pot as it will get stringy upon reheating.

Serves 6-8

It's always better the second day!