



New Orleans Style Gumbo

Yield:	1.5 Gal
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Description:

This spirited representation of New Orleans draws rich flavor from MINOR'S® Roasted Garlic Flavor Concentrate and Shrimp Base along with a savory mélange including Andouille sausage, onions, celery, green peppers, okra, tomatoes, chicken, spices and a hint of heat.

Ingredients	Weight / Metric		Measure
Andouille sausage, cooked, diced	1 lb	454 g	2 cups
Onions, small dice	3 oz	86 g	1 Cup
Celery, small dice	2 oz	60 g	¾ Cup
Green Peppers, small dice	2.75 oz	77 g	¾ Cup
MINOR'S® ROASTED GARLIC FLAVOR CONCENTRATE	2 oz	54 g	3 Tbsp
Thyme, ground		1 g	1 tsp
Gumbo File powder, ground	1 oz	25 g	¼ Cup
Okra, sliced thin	6.25 oz	178 g	2 Cup
Tomatoes, canned with juice	14.5 oz	411 g	1-2/3 cup
MINOR'S® SHRIMP BASE	3 oz	84 g	4 Tbsp
Worcestershire Sauce	1 oz		2 Tbsp
Cayenne pepper, ground	.5 oz	13 g	3 Tbsp
Shrimp	1 lb		2 cups
Chicken, light and dark meat, cooked, diced	1 lb 8 oz	680 g	3 cups
Water, hot			1 Gal
Water, cool			2 cups
MINOR'S® DRY ROUX	8 oz	226 g	2 cups

Procedure

1.	In a 2-3 G stockpot or rondeau, over medium heat sauté the sausage until the natural oils come out and the sausage begins to brown. Sweat the onions, celery, and peppers in the oil until tender.
2.	Add next 9 ingredients, sautéing to bring out flavors, for 2-3 minutes.
3.	Add hot water, bring to simmer for 5 minutes
4.	Combine cool water and dry roux to make a slurry. Whisk slurry into the soup and bring to a simmer. Add Shrimp, cook for 5 to 10 minutes. Once soup has thickened it is ready to serve.

Note: Serve with rice and garnish with onions