

Shrimp File Gumbo Broth

This broth has all of the big flavors one would expect from a New Orleans gumbo.

Yield: 1 gallon + 2 cups
Serving Size: 18 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Onions, small diced	3 oz	86 g	1 cup
Green peppers, small diced	2.75 oz	77 g	3/4 cup
Celery, small diced	2 oz	60 g	3/4 cup
Tomatoes, canned with juice	14.5 oz	411 g	1-2/3 cups
Okra, sliced thin	6.25 oz	178 g	2 cups
Minor's® Shrimp Base	3 oz	84 g	4 Tbsp
Minor's Roasted Garlic Flavor Concentrate	2 oz	54 g	3 Tbsp
Worcestershire sauce	1 fl. oz	—	2 Tbsp
Thyme, ground	—	1 g	1 tsp
Water, hot	128 fl oz	—	1 gal
Minor's Fire Roasted Jalapeño Flavor Concentrate	3 oz	90 g	1/3 cup
Water, cool	8 fl oz	—	1 cup
Gumbo file powder, ground	1 oz	25 g	1/4 cup

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, sweat the onions, peppers and celery in the oil until tender, being careful not to scorch.
2. Add the tomatoes, okra, Shrimp Base, Roasted Garlic Flavor Concentrate, Worcestershire sauce, and thyme. Sauté for 5–10 minutes to bring out flavors.
3. Add hot water and bring to a simmer for 5 minutes. Add the Fire-Roasted Jalapeño Flavor Concentrate.
4. In a small bowl using a wire whip, combine the file powder and the cool water into a smooth slurry. Gradually pour the slurry into the simmering liquid, stirring constantly. Simmer for 5 minutes.
5. Season to taste and remove from heat. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

Brown Roux may be added in small amounts to thicken the liquid and to add traditional flavor.

SHRIMP GUMBO FILÉ

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Thyme
- € ☐ Worcestershire sauce
- € ☐ Gumbo filé powder
- € ☐ 1 lb red beans, optional
- € ☐ 1 lb brown rice

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz onions
- € ☐ 8 oz celery
- € ☐ 8 oz green bell peppers
- € ☐ 1 lb okra
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz parsley

*Tomatoes, scallions, eggplant, onions, fennel, corn, bell peppers, okra, kale, chard, green beans, sweet potatoes, turnips, yams, and redskin potatoes are all vegetables that work well on this station

> Protein

- ☐ 2 lbs boneless skinless chicken thighs
- € ☐ 2 lbs andouille sausage
- € ☐ 4 lbs 55-60 shrimp, cooked, peeled, deveined

> Refrigerated

- € ☐ MINOR'S® Fire Roasted Jalapeno Flavor Concentrate 1 tub
- € ☐ MINOR'S Shrimp Base 1 tub

SHRIMP GUMBO FILÉ

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Shrimp filé gumbo broth recipe
- € ☐ Poach, chill, and dice for soup 2 lbs chicken thighs
- € ☐ Slice into half-moons and saute 2 lbs andouille sausage
- € ☐ Secure 4 lbs 55–60 shrimp
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb red beans (optional item)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop parsley

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (12)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (12)