

Robin's Birthday Gumbo

Note: This gumbo was served at Robin's 70th birthday party. All of these products are available in the Boise area. We double cooked this gumbo. Shrimp count, 50-70 in this recipe, is the number of shrimp per pound. You can adjust the recipe at the source as listed.

Recipe Source: Bob and Robin Young

Recipe Adapted From: allrecipes.com, Good New Orleans Creole Gumbo

Serves: 60

Prep Time: 1 hour or there about. 2 days

Ingredients:

2 c All-Purpose flour

1 c Extra Virgin Olive Oil (*Madra Turkish EVOO from Cost Plus - World Foods*)

3 lg Onions, coarsely chopped

3 c Celery, coarsely chopped

6 cloves Garlic, minced

3 - 10oz cans Rotel

2 - 26 oz Pomi Chopped Tomatoes (*Cost Plus - World Foods or Albertson's*)

10 oz frozen cut Okra, thawed

16 oz fresh cut Okra (*New Boise Farmer's Market*)

2 T Gumbo File powder

3 - 14.5oz cans Diced Fire Roasted Tomatoes

2 c Brown Basmati rice

4 c Water

6 links Merguez Lamb Sausage (*New Boise Farmer's Market, Meadow Lark Farms*)

4 c Water (I used the water that I steamed - *not boiled* - the chicken and sausage in)

3 T Sugar

1 T Cajun seasoning blend (*Spicy Cajun Seasoning - Albertson's*)

2 c 2012 Rosemont Estate Traminer Riesling or any Riesling that you like

4 lbs 50-70 count pre-cooked, tailless Shrimp

2 lbs Lump Crabmeat, optional (*Phillips from Costco*)

4 lg boneless, skinless Chicken Breasts

Directions:

Day 1 - Prepare the roux by whisking the oil and flour together in a 16 quart pot. Turn the heat to medium and stir the roux long and slowly until golden brown.

Add the onion, celery and garlic. Cook until translucent. Add the Rotel, Pomi, okra and fire roasted tomatoes. Simmer and taste and adjust seasoning as needed - salt and pepper, but be light on the pepper. Cook for several hours on low. Turn the heat off, cover and let sit over night.

Steam the sausage and the chicken breast until about half done. They will cook further later. Place in a bowl and cover tightly with plastic wrap. Place in refrigerator to cool over night. Add about ½ of the liquid to the pot.

Brown the rice grains in 2 T oil until the hulls are white. Do Not Burn. Immediately add 4 c water and stir. Bring to a boil. Reduce heat to low and cover. Do not stir the rice. Cook until tender. Add a little water if necessary. Cool and keep covered.

Day 2 - 3 hours before serving. Skim any fat from the cooled pot. Turn the heat on low.

Remove the sausage and the chicken from the refrigerator and slice the sausage into ¼" rounds. Cut the chicken into chunks. Add to the pot. Add the rice, sugar and the wine. Simmer and taste for 1 hour. (That's a basic rule from now on - Simmer, Stir and Taste. Adjust as necessary.)

Add the shrimp. You do not need to thaw. If using crabmeat, add it now. Simmer and Taste for about another hour. Serve with Sourdough bread (*Acme Bake Shop*) or in bread bowls.