

Red Bean Gumbo

ROB CIPOLLA | OUTSIDE SALES

RECIPE FEEDS 30 PEOPLE

DIRECTIONS

- Cut the fat off the Boston butt and taking about ¼ inch of meat with the fat. Cube about ½" squares. Cube the rest of the roast.
- In a large black iron pot (5 gallon) cook down the fat till crispy rendering the grease. Spread these over rack to cool and sprinkle with the creole seasoning. You don't need this for the recipe but good to snack on while cooking.
- Cook the pork butt down in the grease. When almost tender add sliced smoked sausage & quartered andouille sausage.
- While this is browning, in a separate pot boil whole chickens & smoked turkey necks together seasoning the water with bay leaves, cracked pepper, onion & celery
- When meat is browned put in a bowl lined with paper towel to drain.
- Brown all the vegetables together in the meat drippings. Add the meat back in when the vegetables are done.
- Puree ½ the can of red beans and add the whole can to the pot.
- Cool & debone the chicken & turkey necks, add to pot. Add the garlic.
- Strain the stock, put it back in the boil pot and add the roux, stir till completely dissolved.
- Add stock to meat & vegetables to a gumbo consistency. Simmer on a Medium fire for about 20 minutes
- Once the gumbo has rested for about an hour, taste, then season as needed.
- Cook rice as directed on the packaging
- Make your favorite potato salad



INGREDIENTS

- 5 – 7 lbs Boston butt
- 3 lbs smoked sausage
- 2 lbs andouille sausage
- 2 lbs tasso
- 2 whole chickens
- 4 lbs smoked turkey necks
- 108 oz can of Blue Runner red beans
- 5 lbs onions diced
- 3 lbs onions cut in 1/2 for stock
- 4 bell peppers diced
- 1 bunch of celery diced
- ½ bunch celery whole for stock
- 3 table spoons minced garlic
- 6 ozs Savoies dark roux
- Zatarain's creole seasoning to taste
- Bay leaves
- Cracked pepper corns