



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Kick Butt Gumbo

Serves 6 - 8

Ingredients:

- 1 pound boneless pork butt, cut into ½-inch cubes
- 2 teaspoons Emeril's Original Essence or Creole Seasoning
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Emeril's Kick It Up Red Pepper Sauce or other hot pepper sauce
- 1 cup vegetable oil
- 1 cup all-purpose flour
- 1 pound andouille sausage, cut into ¼-inch slices
- ¼ pound tasso, diced, can substitute smoked ham
- 1 ½ cups chopped yellow onions
- 1 cup chopped celery
- 1 cup chopped green bell peppers
- 6 cups chicken stock, at room temperature
- One 12-ounce dark beer, such as Abita amber
- 1 ½ teaspoons salt
- ¼ teaspoon cayenne
- 3 bay leaves
- 4 cups cooked long-grain white rice, accompaniment
- ½ cup chopped green onions (green parts only), garnish
- ¼ cup chopped fresh parsley, garnish

Put the pork in a bowl and season with the Essence, Worcestershire, and hot sauce. Cover with plastic wrap and refrigerate overnight.

Heat the oil in a large heavy pot over medium heat. Add the flour and stirring constantly with a large wooden spoon, make a dark chocolate brown roux, 30 to 35 minutes. Add the seasoned pork, the sausage, and tasso and cook, stirring, until caramelized, 6 to 7 minutes. Add the onions, celery, bell peppers, and cook, stirring constantly, until soft and the roux is hot again, 7 to 10 minutes. Add the stock and bring to a boil, stirring constantly to prevent lumps from forming. Add the beer, salt, cayenne, and bay leaves and stir to blend. Reduce the heat and simmer uncovered, stirring occasionally, until the pork is tender, 1 ½ to 2 hours. Remove from the heat and remove the bay leaves.

Ladle the gumbo among 8 large soup bowls. Spoon the rice into the center of the gumbo, and sprinkle each serving with green onions and parsley. Serve immediately.

Credit: Emeril Lagasse