

Christmas Turkey and Andouille Gumbo

Roux

- 1 cup oil
- 1 cup flour

Veggie/meat Mix to add to the roux

- 1 onions, chop fine
- 1 bell pepper, chop fine
- 1 rib celery, chop fine
- 4 cloves garlic, minced
- 1/3 lb andouille sausage, chop fine

Seasoning for the roux when added to the stock

- 2 tsp Tabasco
- 1 1/2 tsp Worcestershire's sauce
- 1 tsp white pepper
- 1 tsp salt

Make up 1/4 cup of Emeril's Creole Seasoning

Second half of veggies for gumbo after cooking for an hour or so

- 1 bell pepper, chop coarse (1/2 by 1/4 inch or so)
- 1 rib celery, chop coarse
- 1 Large onion, chop coarse

Add to gumbo as called out below

- 2/3 lb Andouille sausage, slice 2/10" thick
- 3 lbs turkey meat, bit sized pieces
- 1/4 cup green onions, chopped
- 1/4 cup parsley, chopped

First, make a rich turkey stock

Pick clean a large turkey carcass and place in 12 quarts cold water.

Add: two quartered onions, unpeeled
three coarsely chopped celery stalks

Bring to a boil, and skim off the skum.

Simmer for 8 hours, uncovered.

Strain through a collander with two layers of cheese cloth.

Keep the stock and toss everything else.

Should have about 1 1/2 gallons stock.

Chill.

Remove oil that solidifies on the the top surface.

Second, make 1 1/2 cups dark roux (but don't burn it!)

Heat 1 cup oil in a large skillet very hot, almost smoking.

Add 1 cup flour gradually, stirring rapidly.

Continue stirring until roux is dark brown (STOP before you burn it).

Add the veggie/meat mix and stir in.

Cook 6 minutes or so, till veggies are good and soft.

Add the roux seasoning mix and remove from heat.

(Roux, cont'd)

Meanwhile, heat the 1 1/2 gal rich stock
Add the roux mixture slowly to the stock.

Add 1 tbsp. of Creole Seasoning (more, if you like an authentic Creole taste)

Bring to a boil, reduce heat and simmer for 1 1/2 hours

Add to the stock:

second half of veggie mixture

sliced andouille sausage

1 tbs of Creole Seasoning mix, or as required to taste.

add water if needed (mixture should be a thick liquid when served) continue to simmer for 1/2 hour

Third, cook pasta

Boil large pot of water for pasta.

Add oil and salt

Make pasta as required (23 rigatoni)

Finally, finish the gumbo and serve.

Add turkey meat, onions and parsley to stock mixture.

Adjust seasoning as needed.

Simmer for 15 minutes.

Serve the gumbo over the pasta (or rice if preferred).