

Dave's Specialty Foods, Inc.
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Gumbo

Ingredients:

2 Tbsp	Olive oil
2	Stalk Celery, diced
½	Red onion, diced
2	Garlic cloves, minced
1	Green peppers, diced
1 cup	Okra, sliced
1 cup	Tomato, diced
¼ cup	Flour
4 cups	Chicken stock
2	Sausages, sliced
	Gumbo file powder—to taste
Dash	Herbs de provence

Method:

Saute celery, onion and garlic in the same pot over high heat with 3 Tbsp. butter to brown. Add okra, tomato and flour. Stir well to coat veggies and brown the flour—about 4 minutes. Add stock and rest of ingredients and simmer 20 minutes. Serve hot in bowls!

Andouille