

## Jefferson-Madison Regional Library

### BIG READ Great Gumbo Contest: winning recipe by Maggie Edwards

#### Maggie's Voodoo Gumbo

*Not one to pussyfoot around making roux, I use peanut oil. It has a higher smoke temperature and allows me to make a dark, dark brick brown roux in 15 minutes. Add chicken feet to the homemade stock for extra "voodoo."*

2 very large, skinless, bone in chicken breasts  
1 lb frozen white shrimp, thawed, peeled, shells reserved  
Salt, pepper, Cajun seasoning

1 lb andouille sausage, sliced thin (or Adeille's Cajun style sausage, or kielbasa)

1 cup diced yellow onion, diced  
1 medium green pepper, diced  
4 stalks celery, diced  
3 cloves garlic, minced

½ cup peanut oil  
½ cup all purpose flour  
Chicken stock  
Shrimp stock  
½ teaspoon Thyme  
½ teaspoon rubbed sage

2 cups frozen corn  
Flat leaf parsley, chopped  
2 cups frozen okra

#### **The day before:**

1. Season the chicken with salt, pepper and Cajun seasoning. Roast at 350 until juices run clear. Pull meat from bones, cube and set aside. Use bones and chicken feet to make homemade stock (bones, feet, onion, carrots, parsley, cover with 3 quarts of water in stock pot. Simmer 3 hours uncovered. Strain. Refrigerate. Omit feet if it grosses you out.) = 2 quarts of stock
2. At the same time, on a cookie sheet, roast the shrimp shells until pink and dry. Use shells to make homemade stock (shells, salt, pepper, cover with 3 quarts of water in stock pot. Simmer 3 hours uncovered. Strain. Refrigerate) = 2 quarts of stock.

**Serving day:**

1. Dice all the vegetables, set aside. You need to have them ready to stop the cooking in the roux.
2. Slice the andouille. Sear slices over high heat to caramelize the sugars in the sausage. Set aside. (It's perfectly acceptable to use kielbasa, slice it lengthwise, char it up on the grill, allow it to cool, then slice it ¼ inch thick.)
3. Begin the roux-In in stew pot, heat the peanut oil on med high, until almost smoking. Armed with a whisk, dump in the flour, stir CONSTANTLY. Burning the roux is bad, but don't be afraid of the brown flecks, that's the color turning, its okay. Cook until dark brick red. 10-15 minutes. Remove from heat, continue to whisk, it will continue to darken.
4. Return pot to medium heat, stop the roux from cooking by dumping in the diced vegetables. Cook until vegetables are soft.
5. Add the stock, cubed chicken meat, the andouille, another 2-3 quarts of water, the sage and thyme. Cover, simmer for 1 hour.
6. In separate pot, in water with a little vinegar added, boil okra 3 minutes. Drain, rinse. Boil okra 3 minutes again. Drain, rinse. (At this point I usually put the okra in the dog's dish. But, if you really LIKE okra, add it to the gumbo. By the time of the contest, even the dog wouldn't eat the okra.)
7. 20 minutes before serving, stir in the thawed shrimp, frozen corn, parsley.
8. Prepare white rice to serve with gumbo.
9. To save leftovers, combine the rice into the gumbo. Store and refrigerate.