



RKF Recipes

Smokin' Creole Seasoning

This seasoning blend jazzes up fish, meat, rice, soups and stews. Use it in your favorite Gumbo or Red Beans and Rice recipe for a true New Orleans culinary experience!

Chef Peter's Gumbo (makes 6-8 servings)

Ingredients

- ½ cup olive oil
- 4 Tbls. butter
- 5 boneless chicken thighs
- 1 lb. of soft Andouille sausage
- ½ cup flour
- 4 cups chicken broth (or homemade stock)
- 1 large onion (chopped)
- 4 celery stalks (chopped)
- ½ green bell pepper (sliced)
- ½ red bell pepper (sliced)
- 3 green onions (sliced)
- 16 oz. frozen okra (cut-sliced pieces)
- Smokin' Texas Gourmet Garlic, Salt, and Pepper
- 1 Tbls. Smokin' Texas Gourmet **Smokin' Creole Seasoning**



Directions

1. Season whole chicken thighs with STG Garlic, Salt, and Pepper. Set aside 15 minutes and then cut into small bite size pieces.
2. Cut Andouille sausage into small bite size pieces.
3. In a large enameled Dutch oven heat ¼ cup of the olive oil over medium to high heat.
4. Add chicken and brown then add sausage and brown. Remove when done.
5. Add remaining olive oil, heat at low to medium heat.
6. Add butter and melt.
7. Add flour and stir slowly over medium heat forming the roux. Stir 10 to 15 minutes until brown. Roux will have a thick consistency.
8. Turn heat to low, add onions, celery, and peppers and cook stir, about 3-5 minutes.
9. Add back the cooked chicken and sausage, stir to combine.
10. Over medium heat, slowly add the chicken broth stirring constantly. Mixture will start thickening.
11. Add okra and green onions, stir till combined.
12. Add Smokin' Creole seasoning and stir.
13. Bring to boil without lid.
14. Cover and simmer for 1-1 ½ hours.

Serve in a deep bowl over small portion of cooked Jasmine rice.

