

TURKEY & SAUSAGE GUMBO

YIELD: 1½ gallons or about 15 servings

¾ gallon*	Low Sodium Roasted Chicken Broth
1 carcass	Leftover Roasted Turkey Bones
2 Tbs + ¾ cup	Canola Oil
2-3 links	Andouille or Smoked Czech Sausage, cut ½ inch moons
¾ cup	All-Purpose Flour
4 cups	Yellow Onion, ¼ inch dice
2 cups	Celery, ¼ inch dice
2 cups	Green Bell Pepper, ¼ inch dice
¼ cup	Chopped Garlic
6 each	Fresh or Dried Bay Leaves
1 Tbs	Dried Oregano
½ Tbs	Dried Thyme
1 tsp	Black Pepper
1 tsp	Cayenne Pepper
2 Tbs	Lea & Perrins Worcestershire Sauce
1 Tbs	Cajun Chef or Louisiana Hot Sauce
1½ pounds	Leftover Turkey, ½ inch shreds
	Kosher Salt to Taste
	Cooked White Rice and/or Potato Salad for Serving

*¾ gallon = 12 cups or 3 quarts

PROCEDURE:

1. Heat the roasted chicken broth and the turkey bones in a large stock pot. Bring to a quick boil then simmer for about 1 hour to extract the turkey flavor.
2. Strain the turkey broth and reserve. Discard turkey bones.
3. Heat 2 Tbs canola oil in a large heavy-bottom 2 gallon stock pot over medium-high heat.
4. Add the sausage and cook until slightly crisp. Remove sausage with a slotted spoon and reserve.
5. Add the remaining oil to the stock pot, then add the flour.
6. Cook the flour slowly over medium-high heat, stirring constantly until it resembles melted chocolate (approximately 10-12 minutes). Pay close attention to avoid burning the mixture.
7. Stir in onions, celery and bell peppers and cook for 10-15 minutes.
8. Add the garlic and cook briefly until fragrant.
9. Stir in bay leaves, oregano, thyme, black pepper and cayenne pepper. Cook for 5 minutes.
10. Stir in the reserved broth in increments and bring the mixture to a quick boil. Lower the heat to a simmer; add the Worcestershire sauce, hot sauce and reserved sausage, leftover turkey, and cook for 45 minutes to an hour to bring the flavors together.
11. Taste and add salt as needed.
12. Serve with rice and/or potato salad.