

Dinner & A Book Recipes

Episode #1607 – A Confederacy of Dunces

Creole Gumbo

- 6 cups of water/broth or mixture of both
- 4 Hard-shell Crabs
- 1lb to Andouille Sausage/Hot Sausage
- 1lb Smoked Sausage (Cut sausages into bite-sized bits)
- 1lb chicken (mixed dark and white, cut into bite-sized pieces)
- or used boned chicken thighs/breasts and chicken wings)

- 2-3lbs peeled shrimp
- Could also add 1-2 doz. raw oysters with liquid

- 1 cup chopped onion
- 1 stalk of green onions
- 2 garlic cloves
- 1 tbsp. of paprika
- 1 tbsp. of ground thyme
- 1 tbsp. of basil
- ¼ tsp. of marjoram
- 1 bay leaf
- Fistful of parsley
- 1 tbsp. of cayenne pepper or red pepper flakes
- Salt and pepper to taste

Filé powder to taste (approx.. 2 tbsp. or sprinkle on over each bowl)

Roux:

Ingredients

- 4 tbsp. flour
- ½ cup of oil

Instructions

1. Heat oil in skillet and add flour. Stir constantly until very brown.
2. Stir in onions and other vegetables -(I like to sauté these in a separate pot and then add).
3. Pour water over mixture. Let simmer adding seasonings.
4. Sauté meats. Add to mixture. Simmer for 30-45 minutes.
5. Add remaining seafood. Simmer for 1&1/2 to 2 hours.

(Best prepared a day earlier to allow gumbo mixture to blend well).

Serve over rice.

Bread Pudding with Bourbon Sauce

Ingredients

- 1 French baguette, cubed
- 2 12-oz. cans evaporated milk
- 1 c. water
- 6 eggs beaten

- 8 oz. crushed pineapple
- 1 large grated apple
- 1 c. raisins
- 1 and 1/2 c. sugar
- 5 T. vanilla
- 1/4 stick butter (softened)

In a bowl, put bread and moisten with evaporated milk and water. Pour eggs over mixture and mix well. Add pineapple, apple, raisins, sugar and vanilla and mix well. Cut better into pieces and add to mixture, mixing all ingredients well. Pour into a greased 9" x 13 " baking dish. Bake at 350 degrees for 30-40 minutes. Serve with Bourbon sauce. 8 servings

Bourbon sauce:

- 3 T. butter
- 1 T. flour
- 1/2 c. cream
- 1 T. vanilla
- 1 t. nutmeg
- 1 oz. bourbon

Melt butter, add sugar and flour and mix well. Add cream, vanilla, nutmeg and bourbon. Heat till warm. Serve over squares of bread pudding.