
Turkey Gumbo

From the Kitchen of Brett Broussard

Leftover turkey

1 pound smoked sausage, cut half-moon

3/4 cup canola oil

3/4 cup flour

2 1/2 gallons water or turkey stock

2 bundles green onions

1 container Guidry trinity (onion, celery, pepper)

1 bundle parsley

2 tablespoons chicken base

2 tablespoons garlic

1/4 cup Cajun seasoning

1 tablespoon garlic powder

1 tablespoon hot sauce

3 cups okra

2 tablespoons gumbo file

Mix flour and oil and make a roux over medium-high heat. The roux should be the color of a Hershey's speciality dark chocolate. Add Guidry's seasoning mix and cook for 3-5

minutes. Add garlic and okra and cook for an additional 2 minutes. Add water (or stock) slowly and simmer for 1 hour. Add sausage back, garlic powder and simmer for 45 minutes. Add turkey and remaining ingredients and simmer for 30 minutes.
