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## Pig Tongue

*From the Kitchen of Brett Broussard*

**3 small pig tongues (Kirk's U Need a Butcher) Can substitute beff tongue (Best Stop-Scott)**

**2 tablespoons canola oil**

**1 cup chopped onions**

**1/2 cup chopped bell peppers**

**1/2 cup chopped celery**

**2 tablespoons minced garlic**

**1/2 pound smoked sausage**

**2 cups chicken , beef, or pork stock**

Season tongues, if they've not already been seasoned. Add oil to a heavy pot (Magnalite) over medium-high heat and brown tongues and sausage. This is the key to a good gravy. This process may take 10-15 minutes and if it starts to stick too much, slowly add a little water or stock to deglaze. Once thoroughly browned, remove meats and add vegetables. Saute over medium heat for 3-5 minutes until softened. Add the stock, bring to a boil, and add back tongues and sausage. Simmer over low heat for 3-4 hours until tender. Serve over rice, potatoes, or grits.

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