

# Gumbo Dallas



Use a large pot (8quart or so) to make the Gumbo  
Add two quarts of water and bring to a boil  
1 package of Louisiana brand Cajun Gumbo Mix  
Stir the roux to dissolve the mixture and prevent any burning  
1 red onion diced in small pieces (place in water-gumbo mix)  
two teaspoons of garlic buds or several cloves of garlic  
1 cup of Creole onion-pepper-garlic chopped mix  
Add all the above ingredients and bring to a boil then add meat



4-8 links of pork sausage (good quality like Richards-Savoie) sliced  
2-6 links of Andouille Sausage sliced to ~1/2" slices  
(optional) 2-4 links of Italian sausage  
2-4 lbs smoked chicken or smoked turkey meat

Cook mixture on low heat to just bubble the mixture  
Add water to desired consistency (fill to ~ 3/4 pot)  
Be sure to stir mixture every 5 to 10 minutes  
As mixture begins to blend it will sink  
Addition of additional spices are not necessary  
Flavor will come from the meats and roux

Enjoy the Gumbo over rice