

PLAISANCE CREOLE GUMBO

Paired with 2010 Ginet Rose'

1 chicken
¼ cup oil
1 green pepper
1 large onion
3 large ribs celery
2 cloves garlic
½ lb. shrimp
2 Plaisance Ranch polish sausage
1 qt. stewed tomatoes
1 pkg. frozen okra
1 tsp. black pepper
1 tsp. cayenne pepper
1 tsp. Louisiana hot sauce
1 tsp. salt

Cook chicken in 1 qt. water with 1 tsp salt until tender. Cool and bone chicken and reserve the stock. Heat oil and sauté the chopped bell pepper, chopped onion, chopped celery, and minced garlic. Cover and cook slowly for 10 minutes. Add 3-4 cups of the chicken stock, the chicken (cut in pieces), shrimp, sliced polish sausage, and okra. Season with black pepper, cayenne pepper, hot sauce and salt. Cover and simmer for 20 minutes. Serve over hot cooked rice.