



ROASTED CHICKEN, DUCK CONFIT AND ANDOUILLES SAUSAGE GUMBO: IN THE STYLE OF NAPA VALLEY

Serving Size: 4-6 People

Pairs With: Peju Zinfandel or Provence

INGREDIENTS:

2EA.	Whole Chicken	3T.	Dried basil
1C.	Creole Seasoning	2T.	Dried tarragon
¼ C.	Olive Oil	2T.	Cayenne pepper
4EA.	Duck Confit leg	½ C.	Dark chili powder
6EA.	Links Andouilles sausage	4EA.	Pablono chilies (GROUND UP)
4EA.	Yellow sweet corn	2T.	Curry powder
2EA.	Red bell pepper	1T.	Allspice
2EA.	Yellow bell pepper	1T.	Garlic powder
2EA.	Orange bell pepper	3T.	Hungarian paprika
5EA.	Celery stalk	2T.	Black pepper
1EA.	Whole leek	3T.	Salt
4EA.	Sweet spanish onion	4EA.	Bay leaf
½#.	Fresh okra	4EA.	Chicken bouillon cube
2EA.	Vine ripe tomatoe	1EA.	Lemon (JUICED)
3EA.	Heads of garlic	1BU.	Green onion
1EA.	Small can tomatoe paste	1BU.	Parsley
16OZ.	Butter (1POUND)	1BU.	Cilantro
12OZ.	Cake flour	4T.	Gumbo file`
1C.	Fresh thyme (SAVE STEMS)	1LB.	Jasmine rice
3T.	Dried oregano		

METHOD:

1. Pre-heat oven to 450 degrees. rinse whole chickens and gently dry. mix a small amount of olive oil with the creole seasoning mix and season chicken. Place seasoned chickens on a half sheet tray and put in the oven for 15-18 minutes. Drop oven temperture to 350 degrees and finish cooking chicken until the internal temperature reaches 165 degrees. Let cool, then take meat off the bones. Save chicken bones for stock.
2. remove the meat from the fat of the duck confit. Discard the fat. Save the duck bones for the stock.
3. cut the andouille saugage into small cubes.
4. With the corn still on the cob and in the husk, place on grill and cook until entire cob is black, and corn kernels are golden brown. Once cooled, shuck corn and trim kernels off cob.
5. dice the bell peppers, onions, and leeks into cubes of about ¼ inch. Save the leeks and onion scraps for stock.
6. cut the fresh okra into ½ inch slices.
7. dice the tomatoes.
8. Cut the heads off whole garlic. place on sheet pan resting on the cut edge. Lightly drizzle the cloves with olive oil and roast in a 365 degree oven. When garlic is soft to the touch it is finshied. After cooling, remove the roasted garlic by squeezing out. Reserve two heads for the gumbo, and one for the stock.
9. De-stem and chop thyme and store in a dry container. Save stems for stock.
10. Combine chicken and duck bones in a large stock pot. Add vegetable scarps and roasted garlic, cover with cold water and place on high heat. Once stock begins to boil (a gentle boil, not a hard rolling boil) turn down the heat until it simmers. Simmer for 6 hours. Skim frequently to remove impurities and fat. Strain when finished. Note: For additional flavor, use canned chicken broth instead of water.
11. Melt the butter in a large stock pot and add flour to make a roux. It is important to cook the roux for a long time (20-30 minutes). Constantly stir to ensure that the ingredients at the bottom of the pan don't burn. When the roux is finished it will look dark brown and smell like roasted nuts.
12. Add dried and fresh spice mix, and stir very fast. Turn off the heat for now. Add all vegetables and tomatoe paste to the roux and spice mixture. Add the roasted chicken, shredded duck, and andouille saugage.
13. In small stages, add chicken stock to the mixture. Turn the heat back on and bring to a boil. At this point you may need to add more water or broth to thin out the gumbo. Stir, stir, stir! Once the gumbo has started to boil, reduce heat and gently simmer for 2-3 hours, stirring constantly. Add chicken bouillon cubes.
14. After the 2-3 hour cooking period, add chopped green onions, chopped parsley, and chopped cilantro. Add lemon juice and season to taste. Just before serving add gumbo file` powder to gumbo.
15. Cook jamsime rice.
16. To serve heap the cooked rice in a large bowl, and pour gumbo over the rice.