

CAFE THOMPSON RECIPE

GUMBO

Chef Leah Chase

Known as the “Queen of Creole Cuisine,” the late Leah Chase was a decades-long fixture on the New Orleans, Louisiana, restaurant scene. Chase turned her husband’s family’s restaurant, Dooky Chase – which was once a lottery ticket-and-po’boy stand – into one of the defining restaurants of the 20th century.

SERVES 6

INGREDIENTS

- 5 cups chopped mustard greens
- 5 cups collard greens, chopped
- 5 cups turnip greens, chopped
- 3 cups beet tops, chopped
- 2 cups cabbage, chopped
- 2 cups romaine lettuce, chopped
- 2 cups watercress, chopped
- 1 1/2 cups spinach, coarsely chopped
- 1 cup carrot tops
- 2 garlic cloves, chopped
- 1 medium onion, chopped
- 1/2 pound smoked sausage, diced
- 1/2 pound smoked ham, diced
- 1/2 pound uncooked beef brisket, diced
- 1 pound shrimp
- 1/2 pound dry Spanish chorizo or andouille sausage, diced
- 2 tablespoons vegetable oil
- 1/4 cup all-purpose flour
- 2 teaspoons table salt
- 1/2 teaspoon fresh thyme leaves
- 1/2 teaspoon ground red pepper
- 1/2 teaspoon filé powder
- 1 cup cooked rice



DIRECTIONS

In a 15-quart stockpot, combine the first 11 ingredients and enough water to cover them. Bring to a boil over high heat (about 20 minutes). Uncover; boil, stirring occasionally, 30 minutes. Drain, reserving the cooking liquid. Coarsely chop the greens.

Combine the smoked sausage, smoked ham, beef brisket, and shrimp in a pot with 2 cups of reserved cooking liquid. Bring to a boil. Boil, stirring once, for 15 minutes.

In a medium skillet over medium-low heat, cook the chorizo in hot oil, stirring occasionally, 10 minutes or until browned. Remove with a slotted spoon; drain on paper towels, reserving 3 tablespoons of the drippings in the skillet.

Make a roux by stirring the flour into the reserved drippings with a wooden spoon, and cook over medium heat, stirring constantly, until the flour is medium brown. Add the flour mixture to mixture in stockpot, and stir well. Add the chopped greens mixture and 5 cups of the reserved cooking liquid. Reduce the heat to medium-low; simmer, stirring occasionally, 20 minutes. Stir in salt, thyme, red pepper and chorizo. Cook, stirring occasionally, 40 minutes. Stir in the filé powder vigorously. Serve over cooked rice.

Side dish
Steamed Rice

