

Smoked Nutria and Andouille Sausage Gumbo

Recipe by Brian Berry from Hotel Acadiana's Bayou Bistro

2 smoked nutria, cut into serving pieces
1/2 pound sliced andouille sausage
1 cup vegetable oil
1 1/2 cups flour
2 cups chopped onion
1 cup chopped celery
1 cup chopped bell pepper
Salt and cracked black pepper to taste
1/4 cup diced garlic
3 quarts chicken stock
2 cups sliced green onions
1 cup chopped parsley

In a two gallon stock pot, heat oil over medium high heat. Once oil is hot, add flour. Using a wire whisk, stir until roux is golden brown. Do not scorch. Should black specks appear, discard and begin again.

Add onions, celery, bell pepper, and garlic. Sauté approximately three to five minutes or until vegetables are wilted. Add smoked nutria and andouille sausage. Sauté in roux approximately fifteen minutes.

Add chicken stock, one ladle at a time, stirring constantly until all is incorporated. Bring to a rolling boil, reduce to simmer.

Cook until smoked nutria is tender, adding additional stock to retain volume of liquid. Once tender, approximately one hour, add green onions and parsley. Season to taste using salt and pepper. Cook additional five minutes and serve over cooked rice.