

Smoked Turkey and Okra Gumbo

Turkey stock (8-10 cups)
2 large onions, chopped
4 ribs celery, chopped
1 bell pepper, chopped
6 cloves garlic, chopped
2 cups sliced okra
3 Tbsp tomato paste
1 lb andouille sausage, sliced
3/4 cup vegetable oil
1 cup flour
2 bay leaves
1 tsp salt, or to taste
1/2 tsp black pepper, or to taste
3/4-1 tsp cayenne pepper, or to taste
3/4 tsp dried thyme
1 tsp dried oregano
1 (28 oz) can diced tomatoes
6 cups leftover smoked turkey
cooked rice
chopped green onion

Start by making a stock with the turkey carcass, onions, celery, and garlic.

Make sure all of the vegetables are chopped before starting the roux.

Brown the sliced sausage in a large cast iron or stainless steel pot. Remove. Add oil to the pot and heat over medium. Test by sprinkling in a pinch of flour. If the flour sinks, continue heating the oil. If the flour bubbles, sprinkle in all of the flour. Slowly stir and scrape the flour, moving the mixture constantly. If pools of oil form on the surface, sprinkle additional flour over them. Continue stirring and scraping until the roux is brick red or light chocolate colored.

Immediately add the chopped vegetables (onion, celery, bell pepper, garlic, okra) to stop the roux from burning. Add the tomato paste to the mixture and saute until the vegetables are tender. If the mixture is dry, add liquid from the diced tomatoes to help cook down the vegetables.

Slowly pour warm stock into the pot, stirring to prevent lumps. Add the seasoning and tomatoes and simmer for 1 hour. Add the sausage and turkey to the pot and simmer another hour.

Serve over cooked rice. Sprinkle green onion over the top of each bowl.