



Southern Gumbo Dinner
with Chef Bridget Charters

Hushpuppies
Paul Prudhomme's Sausage Gumbo
Brennen's Bananas Foster

Equipment:

- Chef's knife 8" or 9" - sharpened
- 3-4" paring knife or vegetable peeler
- Cutting board
- Small, medium, large mixing bowls
- Whisk
- Heavy bottomed stock pot
- Candy thermometer (to temp oil)
- Spoons
- Slotted spoon
- Large plate or sheet pan lined with paper towels
- Large skillet
- Large sauce pan
- Sauce pot (for blanching okra)
- Skillet or sauté pan

Ingredients:

- 1 ear of corn, husked
- ½ small onion, chopped
- 1 small jalapeno pepper, stemmed, seeded, and chopped fine
- 3 green onions (green and white parts), thinly sliced
- 1 tablespoon Italian parsley, fine chopped
- 1 cup yellow cornmeal - for cornbread (not polenta)
- ½ cup all-purpose flour
- 1 tablespoon sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon cayenne
- ¾ cup whole milk
- 1 egg
- 1 chicken, 3 to 4 pounds, cut into serving pieces
- Salt to taste if desired
- 1 teaspoon finely ground black pepper
- 1 ¼ teaspoons finely ground white pepper
- 1 teaspoon powdered mustard
- 1 ½ teaspoons cayenne pepper

- 1 ½ teaspoons paprika
- 1 teaspoon granulated garlic
- 1 teaspoon file powder, optional
- 1 ½ cups flour
- 2 ½ cups corn, peanut or vegetable oil
- ¾ cup finely chopped onion
- ¾ cup finely chopped celery
- ¾ cup finely chopped green pepper
- 9 cups chicken broth
- 1 ¾ cups chopped or thinly sliced smoked sausage such as andouille or kielbasa
- ½ lb fresh okra, cut into ½" pieces
- 1 bay leaf
- 1 teaspoon finely minced fresh garlic
- 2 cups cooked rice
- ¼ cup butter (½ stick)
- 1 cup brown sugar
- ½ teaspoon cinnamon
- ¼ cup banana liqueur
- 4 bananas, cut in half lengthwise, then halved
- 1/4 cup dark rum