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HERITAGE DAY (CAJUN ROOTS)

"Cajun Roots"

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South Lafourche Library

"Cajun Heritage Day"

Saturday, ~~March 22~~ 2008
April 6

Chicken & Shrimp Gumbo (20 Gallons):

Serves approximately - 160-16 oz. servings

243-12 oz. servings

Prep. Time: 8 hrs.

Cooking Time: 8 hrs.

Ingredients:

Meats:

- 20 pounds chicken breast, de-boned and cut into bite-size pieces
- 12 pounds chicken thighs, de-boned and cut into bite-size pieces
- 35 pounds shrimp, de-veined
- 3 pounds bacon slices, cut into 1/4 inch slices
- 4 pounds Andouille sausage, cut into 1/4 inch slices
- 4 pounds Hillshire smoked sausage, cut into 1/4 inch slices
- 1 (2 1/2 lb.) hams, cubed to 1/2 inch pieces

Seasonings:

- 1 jars McCormick Season-All
- 30 lbs. onions, chopped
- 9 bell peppers, chopped
- 1 stalks celery, chopped
- 3 (10 oz.) cans Rotel tomatoes
- 13 Bay leaves
- 3/4 large jar minced garlic
- 5 bunches shallots, chopped
- 3 bunches parsley, chopped
- 1/2 ham base
- 1 crab bases
- 1/2 chicken bases
- 4 seafood bases
- 4 lbs. Savie's Roux Mix