

Venison Gumbo

Preparation time: 30 minutes

Cook time: 1 Hour

Ingredients:

1TBSP butter
3 stalks celery diced
½ of large green pepper diced
½ of large onion diced
1 lb. ground venison
1 TBSP Olive oil
½ package Andouille smoked sausage sliced
1 cup chicken. (I used a rotisserie chicken to help cut prep time)
1 can of dark red kidney beans
6 cups water
1 can chicken broth
1 TSP. garlic powder
1 ½ TBSP. of Tony Chachere's original creole seasoning
½ TSP. Old Bay Seasoning
1 TBSP. Tabasco sauce
1 box of Zatarain's gumbo mix



1. Sauté celery, onion, and green pepper with butter in a stockpot. Season with salt and pepper as desired.
2. Brown venison in a skillet with olive oil, salt, and pepper.
3. While venison is browning, slice the sausage and add it to the stockpot with the sautéed celery, onion, and green pepper. Reduce heat to low.
4. If you are cooking your chicken, a large chicken breast would be sufficient. Start cooking chicken now and add to stockpot when finished cooking. If you are using a rotisserie chicken, I used 1 breast, 1 thigh, and 1 leg. I removed the chicken from the bone, gave it a rough chop, and added it to the stockpot.
5. Add browned venison to stockpot.
6. Add 1 can of dark red kidney beans to stockpot.
7. Add 6 cups of water and 1 can of chicken broth to the stockpot and bring to a boil.
8. While the broth is coming to a boil, add in garlic powder, Tony Chacere's seasoning, Old Bay Seasoning, and Tabasco sauce.
9. Once broth is at a boil, add in 1 box of Zatarain's gumbo mix. Stir.

Let gumbo simmer on low for about 30 minutes. Stirring occasionally.