GUMBO PIZZA (CHEF NINO’S)

Serves 4-6

INGREDIENTS:

1 pizza dough (premade or from scratch (12 inches)

1 Cup All Purpose Flour

1 cup Vegetable oil

1 medium white onion finely chopped

1 finely chopped bell

2 stalks of celery finely chopped

2 tablespoons of olive oil

CHEF NINO’S CAJUN ADRENALINE SEASONING

1 can chopped tomatoes

½ lb. bacon cooked and drained

½ lb. smoked sausage browned

1 boudin link crumbled

2 boneless chicken thighs cooked with Chef Ninos Cajun Adrenaline, and shredded

1 cup mozzarella cheese

INSTRUCTIONS:

Remember: all meat is cooked, before adding them to the pizza (except the boudin)

And the vegetables in the roux were cooked before adding them to the roux.

In a medium black iron skillet make roux. Heat the skillet to a medium high heat then add oil and flour and stir with flat wooden spatula. Stir slowly, but continuously until the color of chocolate. This will take about 15 minutes. Regulate heat by turning down temperature if smoking or burning. Turn up heat if no browning occurs. This is an orchestrated process and takes much attention, but the flavor will be amazing. Once browned to the color of chocolate, add tomatoes and stir into the Roux. Remove from heat and set aside.

In a separate skillet, add olive oil and brown the onions, bell pepper and celery and cook until browned for about 5 minutes on medium heat. Set aside.

On a 12-inch pizza pan, oil the surface with olive oil and place pizza dough, shape it to fit the pan.

Add roux mixture and spread across the dough evenly to ¼ inch of the doughs edge.

Sprinkle crumbled boudin evenly across the pizza, sprinkle evenly with the bacon, chicken and smoked sausage.

Top with shredded mozzarella cheese and bake in preheated oven 425 degrees for 10 minutes or to your desired degree of doneness.