

Chicken Andouille Gumbo

*1 lg. pkg chicken breasts	3 qts. water
1 ½ lbs. cut okra	1 lg. can diced tomatoes
2 T. olive oil	1 lb. Andouille, sliced
½ c. flour	1 onion, chopped
½ c. oil	1 bell pepper, chopped
2 cloves garlic, minced	2 stalks celery, chopped
4 small bay leaves	1 tsp. thyme
1 tsp. basil	1 tsp. cayenne pepper
1 tsp. black pepper	2 tsp. salt
1 tsp. file` powder	

*I use pkg. that contains 5-6 large breasts with bones. Remove skin and season water with 1 T. Tony's and 1 T. granulated garlic. Cook, cool, reserve broth, remove bones and shred chicken and set aside.

In saucepan, add 2 T. olive oil. Cook okra (I use large pkg. frozen) until no longer ropey. When done, add tomatoes and Andouille. Set aside.

In skillet or heavy pot (I use the pot that I have cooked the chicken), heat ½ c. vegetable oil over high heat. Whisk in flour and cook roux over high heat until medium to dark brown (suit your taste). Add celery, onion, bell pepper and garlic and remove from heat (there is enough heat in the pot to cook until tender). When veggies are tender (about 10 minutes), turn heat to medium and add Andouille/okra/tomato mix. Cook 15 min. stirring occasionally. Add spices and stir well. Add reserve chicken stock. Mix well. Bring to a boil and then reduce heat to simmer for 1 1/2 hours with the pot loosely covered, stirring occasionally. Add cooked chicken and continue to simmer additional 15 minutes. Remove from heat. Skim off any fat. Slowly stir in file` powder. Serve over rice.

NOTE: I believe it tastes better the next day after the flavors blend. Cool and store in covered container.

Rice for 60

2 gallons boiling water	16 c. parboiled rice
4 T. oil	¼ c. salt

Stack 2 large roaster pans together for strength. Spray with Pam. Put rice, salt and oil in pans. Place on oven rack. Add 2 gallons boiling water and stir. Cover with foil. Bake 350* for 40 minutes. Recipe can be cut in half...just user smaller roaster pans.

Eva's Salad Dressing

1/2 cup sugar
2 T. lemon juice
2T. water

1/4 cup white vinegar
1 tsp. dry mustard
1 tsp. salt

Mix together. Slowly add **1 cup salad oil** while beating constantly on slow speed. Add **1 tsp. grated onion** and **1/2 tsp. celery seed**. Mix well. Refrigerate.

Serve with mixed greens, sliced almonds and mandarin oranges.

Hot Fudge Sauce

2 sticks butter (NO substitute)
5 c. powdered sugar

1 (12 oz.) can Pet Milk
4 squares unsweetened
chocolate.

In double boiler, melt butter. Add Pet milk. Whisk in powdered sugar. Drop in chocolate and whisk occasionally until squares melt. ****IMPORTANT**** Once chocolate melts, cook over medium heat **WITHOUT STIRRING** for **30 minutes**. After 30 minutes, remove from heat, stir and allow to cool. Keeps long term refrigerated.

Reheat amount needed in microwave at 20 sec. intervals until desired temperature.