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*"Innovative,"*

# R'EVOLUTION

*"Dining Experience"*

"BEAUTIFUL"

Established  2019 777 Bienville Street

*"WONDERFUL SERVICE"*





# Re:CIPE Death By Gumbo

This gumbo was created for Craig Claiborne of The New York Times. When he asked Chef Folse to come to his home on Long Island to create a special dinner depicting the evolution of Cajun and Creole cuisine, he knew this unusual dish would be the perfect choice.



## Ingredients

Prep Time: 1 Hour  
Yields: 12 Servings

### For Stuffed Quail

12 boneless Bobwhite quail  
Granulated garlic to taste  
1½ cups cooked white rice  
1 tsp filé powder  
2 tbsps chopped parsley  
12 (1-inch) slices andouille  
12 oysters poached in their liquid  
2 tablespoons fresh lime juice  
2 teaspoons lime zest  
¼ teaspoon cumin  
¼ teaspoon chili powder  
Salt and cracked black pepper to taste

### For Gumbo

12 stuffed and seasoned Bobwhite quail  
1 cup vegetable oil  
1½ cups flour  
2 cups diced onions  
2 cups diced celery  
1 cup diced bell peppers  
¼ cup minced garlic  
1 cup sliced mushrooms  
½ cup sliced tasso  
3 quarts chicken stock  
1 tsp thyme  
Salt and cracked black pepper to taste  
granulated garlic to taste  
1 cup sliced green onions  
1 cup chopped parsley

## Method

### For Stuffed Quail

NOTE: Although it is best to use boneless quail for this recipe, you may also use bone-in birds if boneless is not available. Season birds inside and out using salt, cracked black pepper and granulated garlic. Season cooked white rice to taste with salt, pepper, granulated garlic, filé powder and chopped parsley. Stuff cavity of each quail with 1 tablespoon rice mixture, 1 slice andouille, 1 oyster and a second tablespoon of rice mixture. Continue this process until all birds have been stuffed. Cover with plastic wrap and set aside.

### For Gumbo

In a 2-gallon stockpot, heat oil over medium-high heat. Whisk in flour, stirring constantly until a golden brown roux is achieved. Add onions, celery, bell peppers and minced garlic. Sauté 3–5 minutes or until vegetables are wilted. Stir in mushrooms and tasso. Cook an additional 3 minutes then add chicken stock, one ladle at a time, stirring constantly. Stir in thyme, bring to a rolling boil, reduce to simmer and cook 30 minutes. Season to taste using salt, pepper and granulated garlic. Place stuffed quail into gumbo and allow to simmer 30 minutes. When quail are tender and legs separate from body easily, remove birds to a platter and keep warm. Strain all seasonings from gumbo through a fine sieve and reserve gumbo liquid. Return stock to pot, add quail, green onions and parsley then bring to a low boil. To serve, place 1 quail in center of each soup bowl and cover with gumbo liquid.

Re:  
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Enjoy this scrumptious recipe from Chefs John Folse and Rick Tramonto, Restaurant R'evolution

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