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Music to your ears and food for the soul. Feast your ears and your palate with this melodic menu of soulful samplings, and you'll know what it means to taste New Orleans.

CORPORATE REALTY

## ELLIS MARSALIS'S DEE'S CREOLE GUMBO

*Ellis Marsalis, modern jazz pianist, began his musical studies at the age of eleven. He earned a degree in music education and soon after pursued a career as a modern jazz musician in New Orleans. He later married Dolores Ferdinand and had six sons together; Branford, Wynton, Ellis III, Delfeayo, Mboya, and Jason. Marsalis' passion for music led to teaching, which eventually made him New Orleans' leading Jazz educator. His sons and his former students have moved on to become professional musicians and help redefine Jazz in the 20th century.*

### ingredients:

- 1 cup of flour
- 1 bell pepper chopped coarsely
- 1 red pepper chopped coarsely  
(for both peppers, save the meat of the pepper and chop one coarse and one fine - not the seeds; mix all the meat together)
- 1 large onion chopped coarsely
- 1 tbsp. of finely chopped garlic
- 1/4 lb. of smoked sausage (cut in chunky pieces)
- 1/4 lb. of hot sausage (cut in pieces and broil it - poke with a knife to make sure the red comes out)
- 1/4 lb. of italian sausage (cut in pieces after browning)
- 1/2 lb. grilled chicken wings (cut off the tips of the wings and halve)
- 3 lbs. of large shrimp (slit down the back in a butterfly fashion), pan grilled
- 32 oz. of freshly shucked oysters
- 6-7 boiled female crabs (shell the crabs and reserve the fat - remove the dead man)
- shrimp stock - (after cleaning the shrimp, gather the discarded tail peelings, rinse well, then boil the shrimp tails in a 4-quart pot with 3 quarts of water for about an hour until the shells turn pink. add salt. boil until it's reduced to about 1 quart. let sit for 30 minutes, then strain. set aside. you may want to prepare the shrimp stock the night before.)

### more ingredients:

- chicken gizzard stock (boil gizzard in 3 quarts of water until it boils down. poke the gizzard with a fork to see if it's tender - save the gizzard and put some in if you like.)
- 1/2 cup of chicken broth (optional)
- 8 oz. of clam juice
- rubbed sage
- 1/4 cup of chopped parsley
- 2 tbsp. of fresh thyme
- fresh dill
- 2 tbsp. filé or sassafras
- 2-3 basil leaves chopped fine (fresh, if possible, or 2 tsp. of dried basil)
- salt

### directions:

1. place a 12-quart pot on a medium flame until the pot gets really hot.
2. first, make a roux (equal parts of flour and fat - butter, oil or shortening) - 1 cup first - put the top on and let it brown for a little while and come back to it. be sure not to let it burn. check every 5 minutes until it starts to brown. once it begins to brown check every 2 minutes and stir to eliminate lumps.
3. brown the smoked sausage in a pan and place in roux, if you are feeling daring.
4. brown/cook the italian sausage (cut into pieces after browned).
5. add the garlic, onion and peppers to the roux and cook for a little while. then add boiling water to get desired consistency (a little creamier than a paste) and put flame on low.
6. keep mixing.
7. put some of the gizzard in and put the rest in the freezer for another time. (the stock can also be frozen for use at another time but make sure your stock is room temperature when using.)
8. add the hot and italian sausages.
9. wait for it to start to boil and with each addition bring the flame up some more.
10. add clam juice to the boiling roux, but don't stir until it starts cooking.
11. add the chicken gizzard stock (about 32 oz.) but it doesn't matter how much.
12. wash down the sides periodically.
13. let cook for about 30 - 40 minutes.
14. add some more stock.
15. add chicken wings and let boil.
16. when it starts boiling again, add the shrimp stock and some more crab juice (if you need more stock) and let boil.
17. add thyme and stir well.
18. filé goes in with basil and rubbed sage.
19. add the oysters with juice last to minimize the shrinkage, and stir.
20. salt to taste.
21. let cook for a while longer.

**Authenticly EDIBLE**