

A Provocative Question at the Dinner Table with

EDGAR “DOOK” CHASE IV

EXECUTIVE CHEF, DOOKY CHASE'S
RESTAURANT; OWNER,
CHASE HOSPITALITY GROUP

"In my family, gumbo starts off every celebration, from holidays to repasts. It means there is a lot more food coming behind it and a very festive time ahead," said Dook Chase. The scion of the Chase family had a smile on his face as he discussed his last meal, a feast for his favorite people. The meal would start with a rum cocktail and his **Creole Gumbo** and continue with other favorite dishes like his family's famous fried chicken, greens, blackened redfish, and cornbread. He would also have a playlist of "good-time music" that features jazz, gospel, brass band, and hip hop. He wants this time to be a joyful celebration, not one filled with tears.

Edgar "Dook" Chase IV is the fourth-generation executive chef of Dooky Chase's Restaurant, and he is owner of the Chase Hospitality Group.





Photos by Kenny Morrison

"I'm a celebration guy. If I'm going, I'm going to have fun. I'm not coming back, so don't cry. You're going to know I am leaving, so it will be one hell of a party." – DOOK CHASE

CREOLE GUMBO

Fill a 6-quart pot with 4 quarts water. Put crabs, veal stew meat, smoked sausage, and onions in the pot and cook over medium heat for approximately 30 minutes to make a stock.

While the stock is cooking, in a separate skillet, cook hot sausage in its own fat for 20 minutes on medium heat. Use a slotted spoon to transfer hot sausage into the pot with other ingredients, leaving sausage fat in the skillet.

Over a low heat, add flour to the skillet with remaining sausage fat. Stir so the roux remains smooth and, if necessary, slowly add incremental amounts of the vegetable oil. This will take approximately 10 minutes. When the roux is a caramel color, it is done. Slowly add to the pot with the other ingredients, 1 spoonful at a time, so it doesn't bubble.

Gradually add remaining 2 quarts water (or 1 cup chicken stock and 1 quart water, if you prefer), stirring constantly.

Add chicken, ham, shrimp, paprika, salt, garlic, and thyme. Let simmer over a low flame for 40 minutes. Add filé powder and remove from heat.

Serve with rice.

INGREDIENTS

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| 4 crabs, cleaned | 1 pound shrimp, peeled and deveined, tails removed |
| ½ pound smoked sausage, cut in bite-size pieces | 1 tablespoon smoked paprika |
| ½ pound veal stew meat | 1 teaspoon salt |
| 1 cup chopped onion | 3 cloves garlic, finely chopped |
| ½ pound Creole hot sausage, cut in bite-size pieces | 1 teaspoon ground thyme |
| 4 tablespoons flour | 6 quarts water (Note: for remaining 2 quarts water, you may substitute 1 cup chicken stock and 1 quart water) |
| ½ cup vegetable oil | 1 tablespoon filé powder |
| ½ pound boneless skinless chicken breast, cubed | Cooked rice of your quantity and preference |
| ½ pound smoked ham, cubed | |

