

“CULTURE IS THE CONNECTIVE TISSUE OF SOCIETY.”

HOW DO THE ARTS AND CULTURE BRING PEOPLE TOGETHER?

“Culture helps to provide our sense of belonging. Art is often the source of inspiration, consciousness raising, self-evaluation and enjoyment. As a product, art is a value added to life. It is a critical life skill.”



WHAT IS YOUR VISION OF THE FUTURE OF ARTS IN NEW ORLEANS?

“The world I dream of recognizes the seminal influence of culture and art in all things. This world would honor the work of the artist and respect the talent and the time that the artist contributes to creating. This world would support and care for the art and cultural workers in our community.”

Carol Bebel
Co-Founder, Ashé Cultural Arts Center



CAROL'S TURKEY GUMBO

Carol makes this dish "pure turkey" by using smoked turkey sausage instead of smoked pork sausage, and smoked turkey drumsticks or "turkey ham" instead of the tasso.

INGREDIENTS

7-9 LBS. TURKEY LEGS AND WINGS
(ABOUT 4 EACH)

SALT AND BLACK PEPPER

¼ CUP TONY CHACHERE'S
FAMOUS CREOLE SEASONING

1 LB. SMOKED SAUSAGE, SLICED

¾ LB. TASSO OR SMOKED HAM,
DICED

2 CONTAINERS PRE-PACKAGED
CREOLE SEASONING
OR

1 CUP ONION

1 CUP CELERY

1 CUP GREEN PEPPER

1 CUP SCALLION AND PARSLEY

1 HEAD GARLIC, MINCED

4 QUARTS (16-17 CUPS) TURKEY
STOCK, CHICKEN STOCK, OR WATER

2 TBSP. ROSEMARY

4 TBSP. SAGE

1 TSP. CAYENNE

¾-1 CUP TONY CHACHERE'S
INSTANT ROUX AND GRAVY MIX

2 TBSP. GUMBO FILÉ POWDER

SEAFOOD (OPTIONAL)

DIRECTIONS

Preheat oven to 400 degrees.

Wash the turkey, cut off the last digit of the wings, dry, and place in a large roasting pan. Sprinkle with salt and pepper and the Famous Creole Seasoning. Add minced vegetables, sausage and ham. Cover tightly with aluminum foil.

Bake for 3-4 hours, or until meat is browned and falling off the bone. Raise heat to 450° or 500° if necessary. It's hard to overcook the turkey, but check after two and a half hours to make sure nothing is burning.

Remove turkey, let cool to where it's possible to handle it, and remove the meat. Discard bones and skin. If the meat doesn't crumble, cut into small pieces and place in a large gumbo pot.

If using stock, pour the vegetables, meat and juices from the baking pan into the gumbo pot. If using water, add as much water as the pan will hold, and return the pan to the oven for half an hour. Then pour the water, vegetables, meat and juices from the baking pan into the gumbo pot.

If using stock, add it. If using water, add enough to reach a total of 16 cups, allowing for what you already added. Stir in rosemary, sage and cayenne.

Turn heat to high. When mixture is hot, but not yet boiling, place Instant Roux Mix in a heatproof container (a Pyrex measuring cup, for instance) and stir in hot liquid from the pot until the Roux Mix is dissolved. Stir gradually back into the pot.

Bring gumbo to a boil. Sprinkle on 1 tbsp. of gumbo filé, mix well, lower heat to medium, and cook 15 minutes partly covered.

Add 1 tbsp. of gumbo filé and mix well. You can serve the gumbo now or cook another hour. If you wish, you can refrigerate the gumbo overnight before serving, and skim when it's cool. In any case, if you're using seafood, add it ten minutes before serving.

Ashé Cultural Arts Center is an effort to combine the intentions of neighborhood and economic development with the awesome creative forces of community, culture and art to revive and reclaim a historically significant corridor in Central City New Orleans: Oretha Castle-Haley Boulevard, formerly known as Dryades Street.

Enjoy this recipe courtesy of **CAROL BEBELLE** and  **CORPORATE REALTY**

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