

LEAH CHASE'S GUMBO Z'HERBES



INGREDIENTS

Serves 8

- 2 bunches mustard greens
- 2 bunches collard greens
- 2 bunches turnips
- 1 bunch watercress
- 1/2 head cabbage
- 1 bunch spinach
- 3 cups onions, diced
- 1/2 cup garlic, chopped
- 1 1/2 gallons water
- 5 tbsps flour
- 1 pound smoked sausage
- 1 pound smoked ham
- 1 pound hot sausage
- 1 pound brisket, cubed
- 1 pound stew meat
- 1 tsp thyme leaves
- salt and cayenne pepper to taste
- 1 tbsp filé powder

PROCEDURE

Clean all greens under cold running water, making sure to pick out bad leaves. Rinse away any soil or grit. The greens should be washed 2 to 3 times. Chop greens coarsely and place in 12-quart pot along with onions, garlic and water. Bring mixture to a rolling boil, reduce to simmer, cover and cook for 30 minutes. Strain greens and reserve the liquid. Place greens in the bowl of a food processor and purée or chop in a meat grinder. Pour greens into a mixing bowl, sprinkle in 5 tablespoons flour, blend and set aside. Dice all meats into 1-inch pieces and place into the 12-quart pot. Return the reserve liquid to the pot and bring to a low boil, cover and cook 30 minutes. Add puréed greens, thyme and season with salt and pepper. Cover and continue to simmer, stirring occasionally until meat is tender, approximately 1 hour. Add water if necessary to retain volume. Add filé powder, stir well and adjust salt and pepper if necessary. Serve over steamed rice.