

YINZER YUMS OF YESTERYEAR



CHICKEN OYSTER GUMBO

INGREDIENTS

- 1 pre-cooked rotisserie chicken
- 1 lb. ground beef
- 1 cup diced okra (fresh or canned)
- 1/2 cup celery, diced very fine
- 3 pts. water
- scrap veggies for broth
- 1 diced onion
- 2 tbsp. butter
- 3 dozen oysters, canned or fresh
- 2 tbsp. Gumbo File
- 2 tsp. cajun seasoning
- 2 tsp. Frank's Red Hot
- salt and pepper to taste

PREPARATION

Remove meat from rotisserie chicken. Simmer bones in a Dutch oven with scrap veggies, salt and pepper for several hours until broth is rich and flavorful. Remove and cool. Cook beef in a Dutch oven with salt and pepper to taste and a dash of Gumbo File. Set aside. Cook onion and celery in butter in the same Dutch oven until softened. Add onion, celery, beef, chicken meat, and broth. Simmer for 30 minutes. Then, add oysters with their oil or liquor, plus remaining seasonings. cook until oysters curl if fresh. If using canned oysters, cut the heat then add the oysters. Serves 8.



ORIGINAL RECIPE - BESSIE GANT, THE PITTSBURGH COURIER, JAN. 25, 1941