

## Leftover Turkey and Sausage Gumbo

1 leftover turkey or other large bird (smoked is wonderful)  
1 tablespoon salt  
2-3 celery ribs, chopped  
2 teaspoons ground red pepper  
2 large yellow onions, chopped  
1 tablespoon ground black pepper  
2 medium bell peppers, chopped  
1 tablespoon ground white pepper  
2-3 cups medium roux  
2 cups chopped green onions  
1 cup chopped parsley  
2 pounds smoked pork sausage sliced  $\frac{1}{2}$  inch thick

Pull as much meat off the turkey as you can. Place the carcass in a large stockpot and add water to cover. Bring to a boil over high heat, reduce heat to medium, and let simmer 1-1½ hours.

Remove the carcass and discard. Add the celery, onions, and bell peppers and gradually stir in enough roux to make a medium-heavy gumbo (it should drip from a spoon without clinging). Stir in the salt, peppers, and sausage and let simmer for another hour. Add the turkey meat and let cook 15-20 minutes more. Remove from the heat, stir in the green onions and parsley, and serve in large bowls over rice.

Courtesy of  
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