

Duck & Venison Sausage Gumbo

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- 1 c. all purpose flour
- 1 bunch celery-med diced
- 1 c. vegetable oil
- 1 Gallon chicken stock
- 3 lg onions-medium diced
- 2 Tb. paprika
- 2 green bell peppers-med diced
- 1 whole duck previously cooked
- 2 red bell peppers-med diced
- 2 lb. Ranchland Game Venison Sausage-sliced
- 2 yellow bell peppers- med diced
- 1 can diced tomatoes
- 8 cloves garlic-minced

Place 1/4 cup of oil in bottom of In separate pan, add flour and remaining oil. Cook stock pot. Sauté peppers, onion, over medium high heat, stirring constantly. After about celery, garlic, & tomatoes. Add 15 minutes a brown rue should form. Gradually add rue to duck, paprika, venison sausage soup, allowing mixture to thicken while stirring. & chicken stock to pot and simmer. (Optional ingredients include fillet powder or okra.)

Recipe used with permission from Jimmy Mitchell, Executive Chef from the Rainbow Lodge in Houston. The Lodge specializes in a variety of game dishes.