

ANDOUILLE SMOKED SAUSAGE IN RED GRAVY

6 T. unsalted butter
1-1/2 lb. andouille smoked
sausage (2-inch pieces)
3 c. onions
6-1/2 c. pork or beef stock
1-1/2 t. cayenne pepper
3/4 t. salt
1/2 c. chopped celery

1/2 c. chopped green peppers

1 t. minced garlic

8 oz. tomato sauce

1/4 c. chopped parsley

1 c. chopped green onion tops

3 c. hot cooked rice Melt butter in Dutch oven. Add sausage, cover, and cook without stirring about 7 minutes. Turn over and sprinkle 2 c. of onions on top. Cover and cook another 7 minutes. Should be dark brown sediment on pan bottom. Add 3/4 c. of stock and scrape bottom.

Add pepper and salt, stirring, scraping, and turning. Cover and cook 2 minutes, scraping once. Add celery, green peppers and garlic. Cover and cook 3 minutes, scraping once. Add tomato sauce and cook uncovered 5 minutes, scrapping occasionally.

Add 1/2 c. onions. Cook 8 minutes until large puddles of oil have broken out and tomato mixture is thick. Stir only if sticking. Add parsley and 1/2 c. of the green onions. Add 3-1/4 c. more stock and scrape. Cook 20 minutes until liquid is thick dark red gravy. Stir occasionally.

Stir in remaining stock and onions. Bring to boil, reduce heat, and simmer, stirring frequently, about 14 minutes, until gravy is noticeably thicker but still juicy. Remove from heat and serve immediately. Makes 4 servings.

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