

## 71527: SOUP CHICKEN & ANDOUILLE GUMBO 16 OZ

Portion: 16 oz	\$1.17	20 Portions \$23.32	40 Portions \$46.64	60 Portions \$69.96	80 Portions \$93.28			
FLOUR	1 LB	\$0.37	2 LB	\$0.74	3 LB	\$1.10	4 LB	\$1.47
MARGARINE	1 LB	\$0.91	2 LB	\$1.83	3 LB	\$2.74	4 LB	\$3.65
RICE	12 OZ	\$0.47	1 LB 8 OZ	\$0.94	2 LB 4 OZ	\$1.40	3 LB	\$1.87
WATER	1 CUP 8 TBS	\$0.00	3 CUP	\$0.00	1 QRT 8 TBS	\$0.00	1 QRT 2 CUP	\$0.00
ANDOUILLE, cooked, diced 1/2"	1 LB 8 OZ	\$4.56	3 LB	\$9.12	4 LB 8 OZ	\$13.68	6 LB	\$18.25
ONIONS, diced 1/2"	14 OZ	\$1.25	1 LB 12 OZ	\$2.50	2 LB 10 OZ	\$3.76	3 LB 8 OZ	\$5.01
GREEN PEPPERS, diced 1/2"	14 OZ	\$1.01	1 LB 12 OZ	\$2.02	2 LB 10 OZ	\$3.02	3 LB 8 OZ	\$4.03
CELERY, diced 1/2"	14 OZ	\$1.58	1 LB 12 OZ	\$3.16	2 LB 10 OZ	\$4.74	3 LB 8 OZ	\$6.32
GARLIC, fresh minced	2 TBS	\$0.16	4 TBS	\$0.32	6 TBS	\$0.48	8 TBS	\$0.63
WATER	2 GAL	\$0.00	4 GAL	\$0.00	6 GAL	\$0.00	8 GAL	\$0.00
LOW SODIUM CHICKEN BASE	6 OZ	\$2.35	12 OZ	\$4.71	1 LB 2 OZ	\$7.06	1 LB 8 OZ	\$9.42
TOMATOES diced in juice, canned	2 CUP 8 TBS	\$0.68	1 QRT 1 CUP	\$1.36	1 QRT 3 1/2 CUP	\$2.04	2 QRT 2 CUP	\$2.72
SPICE GUMBO FILE	4 TBS	\$0.85	8 TBS	\$1.70	12 TBS	\$2.55	1 CUP	\$3.40
OREGANO Leaves, dried	1 TBS	\$0.14	2 TBS	\$0.27	3 TBS	\$0.41	4 TBS	\$0.55
THYME, dried	2 TSP	\$0.03	1 TBS 1 TSP	\$0.06	2 TBS 1/8 TSP	\$0.09	2 TBS 2 1/8 TSP	\$0.12
BASIL LEAF, dried	2 TSP	\$0.02	1 TBS 1 TSP	\$0.04	2 TBS 1/8 TSP	\$0.07	2 TBS 2 1/8 TSP	\$0.09
BAY LEAVES	2 EACHES	\$0.02	4 EACHES	\$0.05	6 EACHES	\$0.07	8 EACHES	\$0.10
CAYENNE PEPPER	1 TSP	\$0.08	2 TSP	\$0.16	1 TBS	\$0.24	1 TBS 1 TSP	\$0.33
SALT	2 TSP	\$0.01	1 TBS 1 TSP	\$0.01	2 TBS 1/8 TSP	\$0.02	2 TBS 2 1/8 TSP	\$0.03

**Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten**

Vegan Type: Non Vegan

BLACK PEPPER table grind	2 TSP	\$0.10	1 TBS 1 TSP	\$0.21	2 TBS 1/8 TSP	\$0.31	2 TBS 2 1/8 TSP	\$0.41
SLICED OKRA frozen	1 LB 8 OZ	\$1.53	3 LB	\$3.06	4 LB 8 OZ	\$4.59	6 LB	\$6.12
CHICKEN 60/40, diced 1/2", cooked	2 LB	\$6.56	4 LB	\$13.12	6 LB	\$19.69	8 LB	\$26.25
SCALLIONS, sliced thin	5 OZ	\$0.63	10 OZ	\$1.27	15 OZ	\$1.90	1 LB 4 OZ	\$2.54

Methods: 1. Place flour evenly on dry sheet pan and bake in 375' oven (low fan) until brown, stir occasionally to ensure flour browns evenly)  
2. Melt margarine in skillet, add browned flour and cook approximately 5-10 minutes, stirring constantly. Reserve  
3. Combine rice and water, cover, steam or bake until liquid is absorbed, approximately 20 minutes, Hold for service CCP- Hold hot at 140°F or cool quickly (per HACCP) to 40°F or below

1. In kettle, sauté andouille sausage for 5 minutes
2. Add onions, green pepper, celery and garlic. Sauté until onions are translucent, approximately 5 minutes
3. Add water, chicken base, tomatoes and dry spices
4. Bring to boil, reduce heat and simmer for 1 hour
5. Add roux and simmer 20 minutes
6. Add okra and chicken and simmer 20 minutes, CCP- minimum internal temperature of 165°F (for 15 seconds)
7. CCP- Hold hot at 140°F or above for service or cool quickly (per HACCP) to 40°F or below
8. Just before service, garnish with scallions and cooked rice ( 4 oz cooked rice per gallon of soup)
9. Remove bay leaves prior to service

Shelf Life: Use within 24 to 48 hours. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)