

# Chicken Sausage Gumbo

Equipment: 9 Qt Roaster

## INGREDIENTS:

- 1 whole rotisserie chicken
  - pulled, skin discarded
- 1 16 oz Kary's Gumbo roux
- 2 pork or beef smoked sausage ropes - cubed
- 2 cups diced celery
- 2 cups diced green bell pepper
- 1 cup diced onion
- 4 - 32 oz chicken broth
- 1 tsp cajun seasoning
- 1/2 tsp cayenne pepper (optional)
- 1 tsp gumbo filé
- 1 green onion chopped
- 1 can diced tomatoes
- 2 tbsp tomato paste



## INSTRUCTIONS:

- Add chicken broth to 9 Qt roaster.
- Turn on heat to medium. Once vapo-valve clicks, add gumbo roux and stir until completely dissolved.
- Add the rest of the ingredients except pulled chicken and filé.
- Cover and cook over medium heat. When vapor-valve clicks, turn heat down to medium-low. Cook for 30 minutes.
- Add pulled chicken and filé and garnish with green onion.
- Serve over a scoop of rice.





# Ham

Equipment: 12 Qt Roaster

## INGREDIENTS:

- 1 (8 -10 lb.) fully-cooked, bone-in ham
- 1 cups pineapple juice
- 1 cup brown sugar
- 1 tablespoon Dijon mustard
- ¼ teaspoon ground cloves
- 1 can pineapple slices, drained
- maraschino cherries, drained and rinsed





## INSTRUCTIONS:

- Preheat the 12 quarts roaster
- In a saucepan, stir together pineapple juice, brown sugar, Dijon mustard and ground cloves. Bring to a boil and then simmer, stirring occasionally, until the mixture becomes slightly syrupy (about 10-15 minutes). Set aside.
- Line pan with orange slices. Place ham in the pan, flat-side down. Arrange pineapple and cherries evenly on ham; secure with wooden toothpicks.
- Cook on medium low for 30-40 minutes. Brush the glaze on the last 5-10 minutes of cooking time. The ham can be put to broiler for browning- optional.





# Mashed Sweet Potato

Equipment: 3 Qt. Sauce Pan w/ Inset

## INGREDIENTS:

- 2 large sweet potato
- 1-2 tbsp butter
- 1/4 tsp nutmeg



# Creamy Tortellini Soup

Equipment: 9 Qt Roaster

## INGREDIENTS:

- 1 tablespoon olive oil
- 1 pound Italian sausage, casing removed
- 3 cloves garlic, minced
- 1 medium sweet onion, diced
- 2 teaspoons Italian seasoning
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons all-purpose flour
- 4 cups chicken stock
- 1 (8-ounce) can tomato sauce
- 1 (9-ounce) package refrigerated three cheese tortellini
- 3 cups fresh baby spinach
- 1/3 cup heavy cream
- 3 tablespoons chopped fresh basil



## INSTRUCTIONS:

- Heat olive oil in in 9 qt roaster over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.



## **INSTRUCTIONS:**

- Stir in garlic, onion and Italian seasoning. Cook, stirring frequently, until onions have become translucent, about 2-3 minutes; season with salt and pepper, to taste.
- Whisk in flour until lightly browned, about 1 minute.
- Gradually whisk in chicken stock and tomato sauce. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 10 minutes.
- Stir in tortellini; cover and cook until tender, about 5-7 minutes.
- Stir in fresh baby spinach. Stir in heavy cream and basil until heated through, about 1 minute; season with salt and pepper, to taste. Serve immediately.





# Banana Cue & Kamote Cue

Equipment: 12" EOC

## INGREDIENTS:

- Banana (Plantain)
- Sweet Potato
- Brown Sugar



## INSTRUCTIONS:

- Preheat the EOC for 340 degrees for 2 minutes.
- Spread the 1 cup of brown sugar then lay the banana on top of the brown sugar. Cover for 5 minutes.
- Turn and flip to cook evenly and cook for 10 minutes (Do not cover). After 10 minutes, your Banana Cue is ready to serve!

