

Recipes



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Southside Johnny's Kaw-Cajun 'Mater Gravy

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5-6 TBSP bacon grease
1/2 cup fine dice celery
1/2 cup fine dice onion
3-4 cloves fresh garlic, dice fine
5-6 TBSP flour
2 cups chicken broth
1 cup tomato puree
1/2 cup tomato paste
2 tsp Tony Chachere's Creole Seasoning
1 tsp Kosher salt
1 tsp coarse ground black pepper
1 TBSP granulated sugar
6-5 good shakes Louisiana Hot Sauce

Directions:

Combine the bacon grease & celery, onion, garlic. Saute' a lil' bit, then add flour & make a blonde roux in dat skillet. Cook for 4-3 minutes over low heat, stirring frequently. Turn up the heat, and slowly whisk in the chicken broth, tomato puree & paste, seasonings, and hot sauce. Bring it to a boil, whisking in a lil' additional water if needed to reach desired consistency. Check the seasoning, adding more if desired. At this point I like to slice a homegrown tomato REAL thin & throw it in & simmer for 15-20 minutes, occasionally stirring. Serve over grits or dirty rice!

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