

SEAFOOD GUMBO

SUPERBOWL 2015



Ingredients:

- 2 oz. Whole salted butter, divided
- 1 ½ oz. White wine
- 1/8 tsp Paprika
- 1/8 tsp Celery seed
- 6 oz. Clam juice
- 1 tsp Lemon juice
- 1/8 tsp Worcestershire sauce
- 2 TBS Hot sauce
- 6 oz. red cocktail sauce
- 4 oz. Shrimp 41/50 P&D raw
- 4 oz. Scallops
- 2 oz. Oysters, raw, shucked
- 4 oz. Dungeness crab meat
- 3 to 4 Black mussels
- 3 to 4 Clams (can be from a jar)
- 1 tsp each salt and pepper
- 2 oz. fresh whipping cream
- Fresh chives, chopped (optional)

Directions:

Heat a 4 quart saucepan over medium heat, add 1 ounce butter and melt. Add white wine, clam juice, cocktail sauce, celery seed, Worcestershire, paprika, hot sauce, lemon juice, salt and pepper and reduce, approximately 2 to 3 minutes. Add mussels and clams, cook until they open. Add shrimp, scallops and crabmeat, oysters should be added last. Bring to a boil, then add whipping cream and boil for approximately 1 minute. Drop heat to simmer for a couple of minutes, dollop last 1 ounce of butter, remove from heat, let stand 2-3 minutes, garnish with fresh chopped chives and serve over white rice.

Notes: Hot sauce can be whatever your favorite brand, such as Franks, Durkees, Tabasco etc.

White wine should be one you'd actually drink, NOT cooking wine off the shelf.

If mussels do not open during cooking, discard, and trim beards prior to cooking.