



Seafood Gumbo with Gordon Biersch Blonde Bock

Serves 10-15 people

1 cup butter
1 cup flour, in tbsp (16 tbsp=1 cup)
olive oil
salt
pepper
3 lbs chicken thighs, not skinned
3 cups chopped onions
2 green bell peppers, diced
3 tbsp chopped garlic
4 cups chopped okra
2 quarts chicken broth
2 bottles of Gordon Biersch Blonde Bock
1 tbsp fresh thyme, chopped
1 tbsp fresh sage, chopped
3 tbsp cilantro
1 tsp cayenne pepper
Recommended seafood: 4 lbs total
Lobster, clams, crayfish tails, shrimp, scallops, white-fleshed fish (such as sea bass)

Perform the following in a minimum 12-quart pot.

Roux: Brown flour with the butter until it is as brown as milk chocolate. Use a cast iron skillet if possible and stir constantly. Set aside. Season the chicken with salt and pepper. Brown chicken thighs over high heat in olive oil, and set aside. Sauté onions and garlic over medium-high heat in olive oil until translucent; add okra and bell peppers. Sauté for 5 minutes, stirring constantly. Add chicken and roux to the onion-okra mixture. Add chicken stock and Gordon Biersch Blonde Bock. Add the cayenne pepper, salt, pepper, sage, thyme and cilantro. Let simmer for a minimum of 1 hour, although 3-4 is optimal. Add seafood 20 minutes before serving and let the gumbo simmer for 20 minutes.