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Mr. B's stands for Brennan's, another mighty offshoot of the restaurant group – the Commander's Palace side of the family, if you're keeping score. Managing Partner Cindy Brennan works closely with Executive Chef Michelle McRaney to provide Creole-style specialties in the French Quarter.

MICHELLE MCRANEY, MISTER B'S BISTRO

GUMBO YA-YA

Legend says that the term “gumbo ya-ya” was a French-based dialect spoken in New Orleans during the 1800s. The late New Orleans author Lyle Saxon borrowed it for the title of his book of Louisiana folk tales. Another school of thought says that “gumbo ya-ya” referred to the chattering of women while they cooked in 19th century New Orleans. Cindy Brennan, proprietor of Mister B's Bistro in the French Quarter, says the restaurant's gumbo ya-ya is the best-selling dish on the menu.

YIELD: about 6 quarts

1 pound (4 sticks)	unsalted butter	1 teaspoon	freshly ground black pepper
3 cups	all-purpose flour	1 teaspoon	dried hot red-pepper flakes
2	red bell peppers, diced	1 teaspoon	chile powder
2	green bell peppers, diced	1 teaspoon	dried thyme
2	medium onions, diced	1 tablespoon	minced garlic
2	celery stalks, diced	2	bay leaves
1 1/4 gallons (20 cups)	chicken stock	1	3-1/2-pound chicken, roasted and boned
1 pound	andouille sausage, cut into 1/4-inch-thick slices		hot sauce to taste
2 tablespoons	Creole seasoning		boiled or steamed rice
2 tablespoons	kosher or sea salt plus additional to taste		

**Andouille is a lean and spicy pork sausage made in south Louisiana. Any good-quality pork sausage, such as kielbasa, may be substituted.*

DIRECTIONS

Begin by making a dark roux.* In a 12-quart stockpot melt the butter over low heat. Gradually add 1 cup of the flour, stirring constantly with a wooden spoon, and continue cooking, stirring constantly, for 30 seconds. Add 1 more cup of flour and stir constantly for 30 seconds. Add the remaining cup flour and stir constantly for 30 seconds. Continue to cook the roux, stirring constantly, until it is the color of dark mahogany, about 45 minutes to 1 hour.

Add the red and green bell peppers to the roux and stir constantly for 30 seconds. Add the onions and celery and stir constantly for 30 seconds. Gradually add stock to the roux, stirring constantly with a wooden spoon to prevent lumps. Add the andouille sausage, Creole seasoning, salt, black pepper, red pepper flakes, chile powder, thyme, garlic and bay leaves, and bring to a boil. Simmer gumbo, uncovered, for 45 minutes, skimming off any fat and stirring occasionally.

Add chicken meat and simmer 15 minutes. Adjust seasoning with salt and hot sauce.

Serve over rice.

**For information on making roux, see pages 86-87.*

