



**CAMP
SOUTHERN
GROUND**

GREEN GUMBO

Courtesy of The Remedy Kitchen

INGREDIENTS

- 1 cup vegetable oil
- 1-1/4 cup flour
- 2 cups chopped onion
- 1 cup chopped green bell pepper
- 1 cup chopped celery
- 4 cloves garlic
- 2 bay leaves
- 1 Tbsp Cajun seasoning
- 1 ham hock
- 10 cups water
- 14 cups assorted greens, chopped (i.e., kale, collards, mustard greens, spinach, etc.)
- Salt
- 1-pound smoked andouille sausage (optional)
- Gumbo File powder to taste (optional)

CAJUN SEASONING

- 1 teaspoon black pepper
- 1 teaspoon cayenne
- 1 teaspoon celery seed
- 1 teaspoon dried thyme
- 2 teaspoons dried oregano
- 1 Tbsp garlic powder
- 2 Tbsp sweet paprika

INSTRUCTIONS

1. Preheat the oven to 375°F. Line a sheet pan with parchment paper. Toss chopped butternut squash with olive oil and 1 teaspoon salt. Roast until butternut squash is fork tender, about 20 minutes. Let cool while you prepare the biscuits.
2. Make the Roux: Heat the oil over medium heat for a minute or two and then stir in the flour. Stir constantly so there are no lumps. Cook over medium heat until the roux is the color of chocolate.
3. Heat Water: While the roux is cooking, bring the 10 cups of water to a simmer.
4. Add Vegetables: Add onions, celery, and green peppers and turn the heat to medium. Stir occasionally, until the vegetables soften. Add the garlic and cook another 1-2 minutes.
5. Add Spices: Add bay leaves, the Cajun spice and slowly stir in the hot water. The roux will seize up at first but keep stirring and it will all come together in a silky broth.
6. Add Ham Hock and Greens: Add the ham hock and all the greens. Taste for salt, but remember the ham hock will be salty, so let the broth be a little under-salted for now. If

you want to add more Cajun spice, do so now. Cover the pot and simmer gently for 1 hour and 15 minutes.

- 7. Remove Ham Hock:** When the meat is falling off the bone, remove ham hock, discard bones, chop meat and return it to the pot.
- 8. Add Sausage:** Once the hock is ready, add the andouille sausage and cook for another 15 minutes. Enjoy!