

# Recipes for Mardi Gras and Carnaval

Melton Public Library  
Mardi Gras Party, 2/17/04

## **Louisiana Gumbo (serves 6-8)**

1 lb. smoked sausage, cut in 1" pieces

Brown in big, heavy soup pot (to hold 2 gallons). Remove the sausage and set aside.

1 (2 ½ lb.) chicken, cut up (or 2 ½ lbs. chicken pieces)

Rub with salt and pepper. Fry in the pot 'til golden brown and almost cooked through. Remove the chicken and set aside.

¾ c. flour

Add to the drippings in the pot and cook, stirring, 'til it turns a coppery brown.

1 large yellow onion

2 bunches green onions

Chop, & saute in the flour 'til they begin to turn color.

3 large tomatoes, skinned, seeded & chopped (or 1 tall can chopped tomatoes)

Add to onions & cook 5 minutes.

2 bay leaves; ½ t. cayenne pepper; ¼ t. dried thyme

Add with the chicken and the sausage that you browned earlier, stirring gently to distribute the seasonings.

2 ½ quarts (10 c.) hot chicken stock

Pour in; bring to a boil, and boil 15 minutes. Reduce the heat to low, cover half-way and let simmer for 1 hour. Serve in bowls over rice.

## **Brazilian Coconut Cooler ("Refresco de Côco") serves 4**

1 (16-oz.) can coconut milk

½ c. sugar (to taste)

Mix in a tall pitcher with 1 ½ cans of water (using the coconut milk can).

4 c. crushed ice

Add and stir. Pour into glasses and serve! Feel free to make it fancy with decorated straws or little umbrellas.