



## PORK AND GREENS GUMBO

MAKES 4 TO 6 SERVINGS

- 3 pounds ham hock
  - 1 gallon water
  - 3 bay leaves
  - 1 tablespoon black peppercorns
  - $\frac{3}{4}$  cup unsalted butter, divided
  - $\frac{1}{2}$  cup all-purpose flour
  - $\frac{1}{2}$  cup chopped onion
  - $\frac{1}{2}$  cup chopped green bell pepper
  - $\frac{1}{4}$  cup chopped celery
  - 1 bunch kale, chopped
  - 1 bunch mustard greens, chopped
  - 1 bunch parsley, chopped
  - 1 teaspoon filé powder
- Herbed Rice, recipe follows

**1.** In a large Dutch oven, combine ham hock, 1 gallon water, bay leaves, and peppercorns. Bring to a boil; reduce heat to medium, and simmer until meat comes off the bone easily, about 45 minutes. Remove meat from the

pan; let cool. Strain cooking liquid into a large bowl, and reserve. Using a fork, shred ham hock meat; set aside meat, and reserve Dutch oven. **2.** In a large skillet over medium heat, melt  $\frac{1}{2}$  cup butter. Add flour, and whisk until smooth. Cook, stirring frequently, until a light brown roux forms, 10 to 15 minutes; remove from heat, and set aside. **3.** In reserved Dutch oven over medium-high heat, melt remaining  $\frac{1}{4}$  cup butter. Add onion, bell pepper, and celery, and cook, stirring frequently, until tender, about 3 minutes. Add kale, mustard greens, and parsley, and cook, stirring, until greens wilt. Add reserved cooking liquid, and bring to a boil; reduce heat to medium-low, and add roux, stirring until combined. Cover, and simmer about 2 hours. Add ham hock meat, and simmer 15 minutes more. Garnish with filé, and serve immediately with Herbed Rice, if desired.

**RICE OR POTATO?**

This is how our Facebook readers take their gumbo

RICE:	<b>42%</b>
POTATO SALAD:	<b>5%</b>
BOTH:	<b>51%</b>
NEITHER:	<b>2%</b>

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## HERBED RICE

MAKES ABOUT 8 SERVINGS

- 4 cups chicken broth
- 2 cups long-grain rice
- 1 teaspoon kosher salt
- 2 tablespoons unsalted butter
- 1 teaspoon chopped fresh parsley
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh tarragon
- $\frac{1}{2}$  teaspoon ground black pepper
- $\frac{1}{4}$  teaspoon cayenne pepper

**1.** In a medium Dutch oven, bring stock, rice, and salt to a boil; reduce to a simmer. Cook, covered, until tender, about 15 minutes. Stir in butter, parsley, thyme, tarragon, and peppers until combined. Serve immediately.