

This recipe won first place in a tailgating contest. I say-stay home and watch the game on TV and enjoy this with some crusty bread and a salad!  
We offer wine and beer suggestions with this meal.

Marianne



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In the Kitchen  
with Marianne!

Entrée

Prep Time: 45 Minutes • Serves 12

This Month's  
Featured Recipe.....

# Game Day Gumbo

**INGREDIENTS:** 1 medium red onion diced  
2 Tbsp. chopped garlic  
1 lb. spicy Italian sausage  
1 lb. chicken breast diced  
1 red, yellow and green bell pepper diced

3 pkgs. Lipton cajun red beans and rice  
1 48 oz. carton of chicken broth  
3 tsp. cajun seasoning...add to taste  
1 lb. peeled & deveined shrimp  
1 Tbsp. vegetable oil

*Suggested Beer & Wine Pairing  
For This Recipe:*

*Matt at Gomer's recommends...  
• Stella Artois Beer  
• Peachy Canyon Incredible Red  
Zinfandel 2006*

## INSTRUCTIONS:

In a large pot sauté the onion and garlic in a little oil. Add the Italian sausage, brown, drain and return to pot. Add the diced chicken and cook until white. Add the diced bell peppers. Add the 3 packages of Lipton cajun red beans and rice with the chicken broth. Bring the mixture to a boil and let simmer for 30 minutes. Add the cajun seasoning to taste. Add the shrimp the last 10 minutes. Cook until pink. For extra flavor and variety you may add any or all of the following: 1 can of black beans, drained. One can of corn, drained or one can of okra, drained.

