



**Midnight Sun Brewing Company**  
7329 Arctic Boulevard \* Anchorage, AK 99518 \* 344.1179  
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## **GONZO GUMBO**

### **Chicken, Shrimp and Smoked Sausage Gumbo with White Rice**

By Ben Johnson, MSBC Brewer and Chef

Beer Pairing Suggestions: assertively hoppy beer.

Examples: Sockeye Red IPA, MARS Belgian-style Imperial Red IPA

#### **RECIPE SUMMARY:**

**Difficulty:** Intermediate

**Prep Time:** 30 minutes

**Cook Time:** 2 hours 30 minutes

**Yield:** 6 to 7 cups, 6 to 8 servings [feeds "several hungry brewers"]

#### **INGREDIENTS:**

1 tablespoon plus 1/2 cup vegetable oil  
1 pound Louisiana Brand hot links or andouille, cut crosswise 1/2-inch thick pieces  
3 pounds boneless skinless chicken thighs  
1 pound peeled shrimp, cut in half lengthwise  
1 tablespoon Creole seasoning [recipe follows]  
1 cup all-purpose flour  
2 cups chopped onions  
1 cup chopped celery  
1 cup chopped bell peppers  
1 teaspoon salt  
1/4 teaspoon cayenne  
3 bay leaves  
8 cups chicken stock or canned low-sodium chicken broth  
2 cups dark beer, such as Midnight Sun Kodiak Brown Ale  
1/2 cup chopped green onions  
2 tablespoons chopped parsley leaves  
1 tablespoon file powder  
White Rice [recipe follows]  
Hot sauce

In a large enameled cast iron Dutch oven or large pot, heat 1 tablespoon of the vegetable oil over medium-high heat. Add the sausage and cook until well browned, about 8 minutes. Remove the sausage with a slotted spoon and drain on paper towels. Set aside.

Season the chicken with the Creole seasoning and add in batches to the fat remaining in the pan. Cook over medium-high heat until well browned, 5 to 6 minutes. Remove the chicken from the pan, let cool, and then refrigerate until ready to use.

Combine the remaining 1/2 cup oil and the flour in the same Dutch oven over medium heat. Cook, stirring slowly and constantly for 20 to 25 minutes, to make a dark brown roux, the color of chocolate.

Add the onions, celery, and bell peppers and cook, stirring, until wilted, 4 to 5 minutes. Add the reserved sausage, salt, cayenne, and bay leaves, stir, and cook for 2 minutes. Stirring, slowly add the chicken stock, and cook, stirring, until well combined. Bring the mixture to a boil. Reduce the heat to medium-low and cook, uncovered and stirring occasionally, for 45 minutes.

Add the reserved chicken to the pot and simmer for 1 hour, skimming off any fat that rises to the surface.



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Remove the pot from the heat. Using a slotted spoon, remove the chicken thighs from the gumbo and place on a cutting board to cool slightly. Remove and discard the bay leaves. Pull the chicken meat from the bones and shred, discarding the bones and skin. Return the meat to the gumbo and stir in the shrimp, green onions, parsley, and file powder. Let stand 5 minutes before serving.

Spoon rice into the bottom of deep bowls or large cups and ladle the gumbo on top. Serve, passing hot sauce on the side:

## **CREOLE SEASONING**

### **RECIPE SUMMARY:**

**Difficulty:** Easy

**Prep Time:** 5 minutes

**Cook Time:** n/a

**Yield:** 2/3 cup

2 1/2 tablespoons paprika  
2 tablespoons salt  
2 tablespoons garlic powder  
1 tablespoon black pepper  
1 tablespoon onion powder  
1 tablespoon cayenne pepper  
1 tablespoon dried oregano  
1 tablespoon dried thyme

Combine all ingredients thoroughly.

## **WHITE RICE**

### **RECIPE SUMMARY:**

**Difficulty:** Easy

**Prep Time:** 5 minutes

**Cook Time:** 20 minutes

**Yield:** 7 cups

2 cups long-grain white rice  
4 cups water, chicken stock, or canned low-sodium chicken broth  
1 tablespoon unsalted butter  
1 1/2 teaspoons salt  
1 bay leaf

In a 2-quart saucepan, combine the rice, water, butter, salt, and bay leaf and bring to a boil over high heat. Reduce the heat to low, cover, and simmer until all the liquid is absorbed, about 20 minutes. Remove the pan from the heat and let sit, covered and undisturbed, for 5 minutes.

Uncover and fluff the rice with a fork. Discard the bay leaf and serve.