

**Uncle Bill's
BEET GREENS CAJUN STYLE!**



Ingredients:

One (1) Bunch Beets with Greens
One (1) Large Onion - Chopped Fine
One (1) Large Red Bell Pepper
One (1) Rib of Celery - Chopped Fine
Twelve (12+) Garlic Cloves - Chopped Fine
One (1) Package Uncle Bill's Andouille Sausage
One (1) Cup Cooking Oil
One (1) Cup Flour
One (1) Teaspoon Tony Chachere's Spice & Herbs
One (1) Teaspoon Cayenne
One-Eighth (1/8) Teaspoon Ground Cloves
One (1) Teaspoon Worcestershire Sauce
One (1) Large Can of Chicken Broth (1 quart)
Salt, Pepper, HOT SAUCE

So here we go! After buying one fresh bunch of Beets (from the Clark Fork River Market), cut off the Greens. You can cook the Beets your way! I am after the Greens! O-Boy!!

So...cut the Greens in 1/4" slices. Chop fine one large Onion, one large red bell pepper, one rib of celery, and a hand full of garlic (12 cloves or more). Put all in a bowl and set a side.

Next take one package of "**Uncle Bill's Andouille**" cut into 1/2" rounds. Put the rounds in a bowl and set aside.

Take 1 cup of cooking oil and heat hot in a Dutch-Oven. Brown the **Andouille** and remove.

Now for the Roux. With the oil still hot, add one cup flour and turn down the heat. Stir until your Roux is nice and brown (**Don't Burn It**). Add the bowl of vegetables to the Roux and stir until all is coated with the Roux. Add one teaspoon of **Tony Chachere's -Spice n'Herbs*** and one teaspoon of **cayenne**, 1/8 teaspoon of ground **cloves**, one teaspoon of **worcestershire sauce** and cook till soft! Add the **Andouille** and the large can of **chicken broth** (1 qt). Bring to a boil and cook 1/2 hour.

Adjust the seasonings and serve over fresh cooked rice ! Add **Hot Sauce** to taste!

This dish will make you come running to the **Clark Fork River Market**, if only to get **Beet Greens** with **Beets**!

Spring Love!