

**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) Tablespoon **Tony Chachere's Spice & Herbs**
- One (1) Teaspoon Cayenne
- One-Eighth (1/8) Teaspoon Ground Cloves
- One (1) Tablespoon Worcestershire Sauce
- One (1) Large Can (50 oz.) of Chicken Broth (1 1/2 quarts)
- Salt, Pepper, **HOT SAUCE**



Uncle Bill Says: When a fine lady from Crescent City eats three bowls of my Beet Greens Cajun Style, you know that's a sideways compliment that means **GOOD FOOD.**

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**" and 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 tablespoon of **Tony Chachere's -Spice n' Herbs*** and one teaspoon of **cayenne**, 1/8 teaspoon of ground **cloves**, one tablespoon of **worcestershire sauce** and cook till soft! Add the **Andouille** and the large can of **chicken broth** (1 1/2 qts). 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** to get **Beet Greens with Beets!**

Spring Love!

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c) Uncle Bills Sausages | Missoula Montana

www.unclebillssausages.com



Making the Roux



Secret Ingredients



* Find Tony Chachere's - Spice n' Herbs and a great lineup of Hot Sauces at Uncle Bill's store - The Joint Effort on Brooks in Missoula.