

THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

Egg Rolls

Gifted By: Mama and Papa Roosa

Ingredients:

2 lbs ground beef
1 medium diced onion
bean sprouts
napa cabbage
1 cup soy sauce
2 tbsp garlic salt
rice papers

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FRESH LOCAL MEATS

Lucas' Gumbo

Gifted By: Lucas Roosa

Ingredients:

1 cup okra	¼ tsp cayenne pepper
1 lb shrimp	4 tsp worcestershire
1 lb andouille	1½ cups rice
1 onion	3 cups chicken broth
2 bell peppers	6 green onion stalks
2 celery stalks	1 tsp oregano
6 garlic cloves	1 tsp thyme
14 oz can tomato	½ tsp hot sauce
1 tsp salt	1 tbsp old bay
½ tsp pepper	1 bay leaf
½ tsp red pepper flakes	olive oil

Directions:

Brown the meat before adding the soy sauce and garlic salt. Add onions, sprouts, and cabbage. Let cook for 5 minutes. Remove from heat. Lightly wet one rice paper at a time before adding the filling and using more water to seal the rolls.

Directions:

Brown the andouille in a pan and set it aside. Saute the onion, bell pepper, and celery in a pot. Add the tomatoes, worcestershire, chicken broth, hot sauce, garlic, salt, pepper, red pepper flakes, cayenne pepper, oregano, thyme, old bay, bay leaf, rice, and andouille. Bring to a boil, then simmer. Add the shrimp and okra, then the green onion.