

Rabbit, Andouille Sausage, and Wild Mushroom Gumbo

Recipe courtesy Emeril Lagasse

Ingredients

- 1 rabbit, about 3 pounds, dressed, cut into serving pieces
- 1 tablespoon Rustic Rub, recipe follows
- 1 cup brown roux
- 2 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped bell peppers
- 1 tablespoon chopped garlic
- 1 tablespoon chopped shallots
- 3 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon black pepper
- 3 bay leaves
- 1/2 pound andouille sausage, cut into 1/2-inch links
- 2 cups sliced assorted wild mushrooms
- 3 quarts water
- 3 cups cooked long-grain rice, warm
- 2 tablespoon chopped parsley
- Essence, recipe follows

Directions

Season the rabbit with the Rustic Rub. In a large pot, heat the oil, over high heat. When the pan is smoking hot, brown the rabbit, about 3 to 4 minutes on each side. Remove to a platter and set aside. Reduce heat to medium, add the brown roux. Add the onions, celery, bell peppers, shallots, and garlic. Cook for about 5 minutes, stirring constantly until vegetables are wilted. Add the salt, cayenne, black pepper, and bay leaves. Add the rabbit, andouille sausage, and wild mushrooms, and cook for 2 minutes. Add the water, stirring to mix well. Bring to a boil and reduce heat to a simmer. Simmer for 1 hour or until the rabbit is tender. To assemble, ladle the gumbo into an over-sized bowl and top with the rice. Garnish with chopped parsley.

Emeril's Rustic Rub:

- 8 tablespoons paprika
- 3 tablespoons cayenne
- 5 tablespoons freshly ground black pepper
- 6 tablespoons garlic powder
- 3 tablespoons onion powder
- 6 tablespoons salt
- 2 1/2 tablespoons dried oregano
- 2 1/2 tablespoons dried thyme

Combine all ingredients and store in an airtight container.

Essence (Emeril's Creole Seasoning):

- 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 leaf oregano
- 1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup

Recipe from "New New Orleans Cooking", by Emeril Lagasse and Jessie Tirsch. Published by William and Morrow, 1993.

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