

# SAUCE BOSS GUMBO RIDER

To insure that the show begins on schedule, please have the following **ON THE STAGE** and ready to use **ONE HOUR BEFORE SHOWTIME**:

**NOTE: This recipe can serve 75-100 people.** (The gumbo is always served free of charge to the audience. If audience size is smaller, reduce quantities slightly. If the audience is large, **DOUBLE** the ingredients and use at least a 10 gallon pot)

5 gallon Cast Aluminum pot – (No Stainless Steel Please )  
One 4 foot table (placed on stage)  
6 oz. ladle & large serving spoon  
2 cloth towels and roll of paper towels  
4 bottles of cold drinking water (on ice)  
100 **12-ounce** styrofoam or paper bowls (not plastic—too hot to handle!!)  
100 plastic spoons  
Small waste basket

**All ingredients must be completely thawed**

PLACE **EACH** OF THE FOLLOWING INGREDIENTS in its **own individual container** (please remove from original packaging). Metal containers preferred, but plastic containers or ziploc bags are okay.

2 lb. onions cut into 1/2-inch pieces  
2 lb. green peppers cut into 1/2-inch pieces  
4 lb. okra, sliced into 1/2-inch pieces (If fresh is unavailable, frozen is okay)  
2 lb. zucchini, cut into 1/2 inch pieces  
5 lb chicken cut up. (raw or canned)  
1 gallon chicken stock  
1 gallons of water  
2 lb crawfish tails (or substitute shrimp)

2 gallons cooked rice ( 1 X 5-lb bag of Uncle Ben's Converted Rice is best)  
1/8-cup salt

Questions?  
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We will be using a small propane cooker to cook the gumbo.

THANKS!