

Hobo Gumbo

3 tablespoons all purpose flour	1 diced tomatoes (14 ounce can)
1 tablespoon oil	10 ounce packaged frozen okra
1 lb. pork tenderloin, trim all fat and cut into ½" chunks	2 cups chicken broth
¼ lb. sweet sausage, removed from casing	1 teaspoon dried thyme
1 onion, chopped	½ teaspoon salt
1 green bell pepper, seeded and chopped	¼ teaspoon ground pepper
2 celery stalks, chopped	¼ teaspoon cayenne pepper
3 garlic cloves, minced	1 bay leaf
½ cup John Henry 3 Lick Spiker Ale	2 cups hot cooked rice

(1) Sprinkle the flour evenly over the bottom of a large nonstick Dutch oven or heavy pot. Cook over low to medium heat, stirring occasionally to constantly, until the flour becomes some what the color of peanut butter, about 5 to 10 minutes. Transfer the cooked flour to a small bowl. Wipe the pot clean.

(2) Heat the oil in the pot over medium to high heat. Add the pork and sausage and cook until browned, 6-8 minutes. Transfer to a plate and set aside. Add to the pot: onion, bell pepper, celery, garlic and the John Henry 3 Lick Spiker Ale. Cook, stirring occasionally and scraping up the brown bits with a wooden spoon, until the vegetables are softened, 3 to 5 minutes.

(3) Return the browned flour to the pot and cook, stirring for about 1 minute. Add the tomatoes with the juice, the okra, broth, thyme, salt, pepper, cayenne, and bay leaf. Return the pork and sausage to the pot; bring to a boil. Reduce the heat and simmer, cover until the pork and sausage are tender and liquid thickens slightly, about 20 minutes. Take the bay leaf out.

(4) Put a mound of rice in the center of each soup bowl. Ladle the gumbo around the rice.

(5) Pour a John Henry 3 Lick Spiker Ale into a snifter glass and let set for about 5 minutes sip and enjoy!!