

IMPORTANT!

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 feeds about 100 people. (The gumbo is always served free of charge to the audience. If audience size is smaller, reduce quantities slightly. If audience is large, **DOUBLE** the ingredients and use at least a 15 gallon pot)

Large Cast Aluminum pot – (**No Stainless Steel Please - 12 gallons is perfect**)

One 4 foot banquet table (placed on stage)

6 oz. ladle & large serving spoon

4 cloth towels and roll of paper towels

6 bottles of cold drinking water (on ice)

100 **12-ounce (no smaller)** 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** (remove from original packaging). Metal containers preferred, but plastic containers or ziploc bags are okay.

3 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)

3 lb. zucchini, sliced

4 chickens, cooked and de-boned or 8 lb boneless chicken breasts, cut into 1" cubes

1 gallon chicken stock

3 gallons cooked rice (Uncle Ben's Converted Rice is the easiest to use)

1/8-cup salt

3 gallons of water

The following seafood should be kept on ice:

2 lbs shrimp, uncooked

2 pints oysters (if available, or substitute shrimp)

3 lbs of crawfish tails (or substitute 3 more lb shrimp)

Our preference is to use our propane cooker to cook the gumbo. If necessary, we also travel with a heavy-duty tabletop electric cooking unit that requires a 220-volt connection within 50 feet of stage center. Please contact Bill Wharton for more information.

NOTE: If this is your first time helping us with this--Please call Bill Wharton at 850-997-4359 to confirm that you are handling the preparation of the items on this list, and to discuss any questions you may have. THANKS!