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Ya ya gumbo

Mr. B's Bistro Gumbo Ya-Ya is a traditional New Orleans-style gumbo featuring a rich and flavorful broth filled with succulent shrimp, chicken, and andouille sausage, served over a bed of rice for a hearty and soul-satisfying dish. Make this Straight-From-the-Restaurant Mr. B's Bistro Gumbo Ya-Ya Recipe at home and your Gumbo Ya-Ya will taste just like Mr. B's Bistro. Photo by Sara Roaehen - Southern Foodways Alliance Occasionally restaurants are kind enough to share their recipes with their fans so they can cook and enjoy their favorite dishes at home. Alton has spent hours tracking down these recipes. We are proud that we can help the restaurants share these recipes with our fans. Mr. B's Bistro Gumbo Ya-Ya Recipe is a Straight-From-the-Restaurant Recipe. To See ALL of Our Straight-From-the-Restaurant Copycat Recipes - Click HERE Mr. B's Bistro is a well-known restaurant located in the heart of the French Quarter in New Orleans, Louisiana. It was opened in 1979 by the Brennan family, who also own other famous New Orleans restaurants such as Commander's Palace and Brennan's. Mr. B's Bistro is known for its Creole cuisine and its classic New Orleans atmosphere. The menu features a variety of dishes, including seafood, steak, and pasta, with a focus on fresh ingredients and bold flavors. One of the most popular dishes at Mr. B's is the BBQ shrimp, which is served in a spicy butter sauce and is a New Orleans classic. In addition to the BBQ shrimp, other popular dishes include the gumbo ya-ya, a rich and flavorful gumbo made with chicken and andouille sausage, and the duck spring rolls, which are filled with tender duck and vegetables and served with a ginger-soy dipping sauce. The interior of Mr. B's is elegant and classic, with white tablecloths and dark wood paneling. There is also a beautiful courtyard where diners can enjoy their meals in a peaceful and charming setting. Overall, Mr. B's Bistro is a must-visit restaurant for anyone looking for authentic Creole cuisine and a classic New Orleans dining experience. Just Follow Us on our Favorite Social Media Sites and Never Miss a New Recipe. Stay in Touch, Get More Recipes from All of Our Sites and Help Us Spread the Word about Secret Copycat Restaurant Recipes to All Your Friends. Thank You. Mr. B's Bistro's Gumbo Ya-Ya is a classic New Orleans dish that is one of the most popular items on the restaurant's menu. It is a rich and flavorful gumbo that is made with chicken and andouille sausage, along with a variety of vegetables and spices. The name "Gumbo Ya-Ya" is a reference to a book by the same name, which was written by New Orleans author Lyle Saxon in the 1930s. The book is a collection of stories about the people and culture of New Orleans, and the term

"gumbo ya-ya" was used to describe a gathering where people shared stories and food. The gumbo at Mr. B's Bistro starts with a roux, which is made by cooking flour and oil until it is a deep brown color. This roux serves as the base for the gumbo and gives it a rich, nutty flavor. Chicken and andouille sausage are then added to the roux, along with a variety of vegetables such as onions, bell peppers, and celery. Okra, which is a key ingredient in many gumbos, is also included to help thicken the gumbo. The dish is then simmered for several hours, allowing the flavors to meld together and creating a thick, hearty stew. It is served over white rice, with a sprinkle of green onions on top. Overall, Mr. B's Bistro's Gumbo Ya-Ya is a classic New Orleans dish that is beloved by locals and visitors alike. It is a perfect representation of the rich, complex flavors that are characteristic of Creole cuisine. RELATED RECIPES
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Make this Straight-From-the-Restaurant Mr. B's Bistro Gumbo Ya-Ya Recipe at home and your Gumbo will taste just like A Mr. B's Bistro Copycat Recipe. 1 pound 4 sticks Unsalted Butter3 cups All-Purpose Flour2 Red Bell Peppers seeded and diced2 Green Bell Peppers seeded and diced2 medium Onions diced2 stalks Celery diced1 1/4 gallons (20 cups) Chicken Stock, store bought or homemade1 pound Andouille Sausage cut into 1/4-inch-thick slices2 tablespoons Creole Seasoning store bought or homemade2 tablespoons Kosher Salt plus additional to taste1 teaspoon freshly ground Black Pepper to taste1 teaspoon dried Hot Red Pepper Flakes1 teaspoon Chili Powder1 teaspoon dried Thyme1 tablespoon minced Garlic2 Bay LeavesOne 3 1/2 pound Chicken, roasted and bonedHot Sauce of choice, to tasteBoiled Rice to serve
Add butter to a 12-quart stockpot. Place over low heat and melt butter.When butter has melted, gradually add 1 cup flour, stirring constantly with a wooden spoon. Cook, stirring constantly, 30 seconds.Add 1 more cup flour and stir constantly 30 seconds.Continue to cook roux, stirring constantly, until it is the color of dark mahogany, about 45 minutes to 1 hour.Add bell peppers and stir constantly 30 seconds.Add onions and celery and stir constantly 30 seconds.Gradually add stock to roux, stirring constantly with a wooden spoon to prevent lumps.Add Andouille, Creole seasoning, salt, black pepper, red pepper flakes, chili powder, thyme, garlic and bay leaves. Stir to mix.Increase heat and bring to a boil.Reduce heat and simmer gumbo, uncovered, 45 minutes, skimming off any fat and stirring occasionally.Add chicken meat and simmer 15 minutes.Taste. Adjust seasoning with salt and hot sauce.Serve with steaming hot over prepared rice. Pin this Recipe SPOTLIGHT RECIPE
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Preferences Preferences The technical storage or access is necessary for the legitimate purpose of storing preferences that are not requested by the subscriber or user. 0 0 The technical storage or access that is used exclusively for statistical purposes. The technical storage or access that is used exclusively for anonymous statistical purposes. Without a subpoena, voluntary compliance on the part of your Internet Service Provider, or additional records from a third party, information stored or retrieved for this purpose alone cannot usually be used to identify you. 0 0 The technical storage or access is required to create user profiles to send advertising, or to track the user on a website or across several websites for similar marketing purposes. One of my favorite culinary destinations is New Orleans, Louisiana. New Orleans is a melting pot of many immigrant cultures, but the French influence is quite apparent all around the city, but especially in the French Quarter. From the beignets at Cafe du Monde to escargot at Galatoire's, the French culture is a major influence on their cuisine. And of course Mardi Gras is French for "Fat Tuesday", the last day to eat rich and party before fasting for lent. Today, we celebrate Mardi Gras and it's the perfect reason to share my gumbo recipe. Gumbo is one of my favorite New Orleans dishes because it is delicious, spicy, hearty and full of great flavors. The key to a good gumbo is slow-cooked dark roux (a thickener made with butter and flour). In this recipe, the roux takes about an hour to cook. The original recipe for Gumbo Ya-Ya was created by the late Paul Prudhomme, who was an amazing New Orleans chef. This gumbo has chicken and andouille sausage (a firm Cajun sausage full of great spices), but if you can't find andouille sausage, you can always substitute Louisiana hot or mild links. This is not a quick recipe, but completely worth it in the end. I always reserve making gumbo for special occasions and there's no better time than Mardi Gras. Enjoy! Gumbo Ya-Ya Serving Size 4-6 2 lbs of organic chicken thighs Kosher salt 1 tablespoon of sunflower oil or other neutral oil 10 cups of water 1 carrot, cut into 3 pieces 1 onion, quartered 1 bay leaf 1/2 cup (1 stick) of unsalted butter 3/4 cup of Sonora wheat or unbleached all-purpose flour 1 bell pepper, small dice 1 sweet onion, small dice 1 celery stalk, small dice 2 garlic cloves, minced 1/2 teaspoon of fresh thyme leaves, finely chopped 1 tablespoon of Creole Seasoning (can be store bought) 1/2 teaspoon of ground black pepper 1/2 teaspoon of chili powder 1/4 teaspoon of dried hot red pepper flakes 1 bay leaf 2 teaspoons of Kosher salt, more to taste 2 andouille sausages or Louisiana smoked hot links (about 10 ounces), cut into 1/4 inch-thick slices 1/2 teaspoon of file powder 3 cups of steamed long-grain rice, converted Chopped parsley Louisiana hot sauce for serving (optional) 1. Sprinkle the chicken thigh with a generous amount of Kosher salt on the skin side. Heat a large pot, preferably enamel coated cast-iron, to medium-high heat. Add the oil. Place chicken thighs in the pot, skin-side down. Sprinkle the other side of the chicken with more Kosher salt. Sear the chicken skin until it gets golden and crispy (about 5-7 minutes). Turn the chicken thighs over and cook for another 5 minutes. 2. Remove the chicken thighs and place on a plate. Pour the chicken grease into a small Pyrex bowl or a heat-proof bowl and reserve for later. You should have about a 1/4 cup. 3. Add the chicken thighs back to the pot, along with 10 cups of water, the carrots, celery, onion and bay leaf. Bring to a boil. Then reduce to a low simmer and place the lid on top. You will braise the chicken for about an hour. 4. Meanwhile, heat another large pot to low heat. Add the butter and the reserved chicken grease into the pot. Once the butter is completely melted, gradually add in the flour while stirring with a wooden spoon. You will continue to stir and cook the roux for about 1 hour until you get a dark chocolate color. Don't get tempted to leave the roux unattended. It is important to constantly stir throughout the whole process. 5. Check on the chicken. It should be tender, almost falling off the bone. Remove the chicken thighs using tongs, place on a plate and cover with plastic wrap. Quickly strain broth through a chinois (or a fine mesh sieve) into a large bowl and reserve the broth for the gumbo. 6. Once the roux is nice and dark, add all the diced bell peppers. Stir for 1 minute. Add the diced onions and celery, stir for another minute. Add the garlic and chopped thyme and stir for 15 more seconds. 7. Slowly add the broth to the roux mixture while stirring, two cups at a time, for a total of eight cups. (Save any remaining broth to thin out the gumbo later.) Add all the dry seasoning, bay leaf and the andouille sausage. Give it a good stir and bring to a boil. 8. Reduce heat and simmer uncovered for 30 minutes, stirring occasionally. Make sure you skim the fat on the surface. 9. While the gumbo is simmering, take the braised chicken and remove the meat off the bone, pulling it into to bite-sized shreds. Discard the bones. 10. After the gumbo has simmered for 30 minutes, add the file powder and the shredded chicken pieces. Add more broth or water if the broth is too thick. Give it gentle stir. Simmer for another 20 minutes. 11. Taste for seasoning and adjust as need. 12. To serve, ladle the gumbo into shallow bowls. Add some steamed rice into the gumbo and sprinkle some chopped parsley on top. Serve with your favorite Louisiana hot sauce. 1 love movies. They are a great way to get the flavor of different cultures, and some of the most iconic movies have undercurrents showcasing the best of their cuisines. Two of the greatest gangster movies are perfect examples of this. In The Godfather, there is a moment where "Fat Pete" Clemeza, Don Corleone's top captain, teaches his son how to make a sauce for "20 guys someday." Likewise, in Goodfellas, there is a scene where Paulie Cicero and Vinnie are making the red sauce in prison. This recipe is loosely based on both of those recipes and is a rich, full-bodied sauce. In addition, Italian "Sunday Gravy" is an excellent general-purpose red sauce. A Note on Bronze Dye Pasta I use a bronze dye pasta when preparing any pasta dish, which is different from the lower quality supermarket pasta. The dye is connected directly to the mixing tank, and it extrudes the dough of semolina and eggs into a pasta sheet. Using pasta made by passing through a bronze dye is prepared slower. The result is a pasta with micro ridges and valleys that allows the sauce to adhere to the surface. Henceforth, home cooks using industrial pasta can't get the same texture and flavor as fine Italian restaurants. I prefer Rustichella d'Abruzzo pasta or Marcelli Formaggi (mail order) for high-quality pasta available in the US. However, you may very well have a local pasta maker worth exploring, so don't be afraid to try them out. For High-Quality Pasta and Tomatoes See our Shop Ingredients section for quality artisan Italian bronze dye pasta and recommended authentic San Marzano tomatoes. My personal favorite are Gustarosso or Sapori Vesuviani Piennolo del Vesuvio DOP. In addition, there are fine Californian plum tomatoes offered, such as Muir Glen and (in a pinch) Red Gold. Just as most of the European Extra Virgin Olive oil imported to the US is low quality, the same is true for 95% of San Marzano tomatoes. These products are voluntarily regulated and arbitrary for producers, which means many items sold for higher prices may have questionable quality. As professional cooks, we know the difference. I hope this post helps you recreate authentic restaurant-quality tastes at home. Love at first sight. Don't forget to make some good garlic bread to push around in the sauce. Make this, and you may never use jarred sauce again. It's delicious. Mince the onion and slice the garlic into thin slices with a very sharp knife. In the movie "Goodfellas," Paulie cuts the garlic ultra-thin with a razor to help it dissolve into the sauce. They also used Italian Cipollini onions in the film. These are out of season for this post so, I used sweet white onions. They are milder than other varieties. In this image, I'm seasoning the beef shank (top) and pork necks with salt, black pepper, and a bit of flour. Heat the olive oil over medium-high heat in a heavy-bottom pot and brown the meat and bones on all sides. Once the meat has a good crust, remove the meat and drain off most of the oil from the pan. Leave a couple of tablespoons in the pot to cook the sausage, onions, and garlic. There will be cooked brown bits from the beef shank and pork necks in the bottom of the pot. This fond and is essential for making the sauce exceptional. Next, add the Italian sausage and crisp it up on both sides. Don't cook the sausage links all the way through. Just caramelize them. Next, add the onion and garlic, and cook until translucent but not browned. Next, remove the sausage links from the pot. Add the pork necks, beef shanks back to the pot and deglaze with white wine. Cook until almost all of the wine is cooked out. Return the sausage links to the pot. Next, add the tomatoes and tomato paste. Here I used pureed Gustarosso tomatoes. If you prefer a fine domestic tomato, use Muir Glen or Red Gold. Both are fine but can be acidic. To counterbalance this, add a pinch or two of sugar when fine-tuning the flavors at the end of cooking. Simmer the sauce for 20 minutes over low heat. Remove the sausage after 20 minutes to prevent them from overcooking. Reserve after the sauce has been cooked for one hour, remove the bones. Cut up the loose meat on the beef shank and pork necks and put them back into the pot. Separate out any fat and discard (if any). Dig out any beef marrow (if there is any). The beef marrow is delicious to put back into the sauce if it hasn't cooked out already. Discard all the bones. Next, add the water and bring it back to a simmer. Partially cover and bring to a very low simmer. Next, cook the sauce for an additional hour to an hour and a half. Cook until the pork neck and beef shanks meat is soft and falls apart. Finally, adjust the final seasoning. A chiffonade of fresh basil is preferable, but I happened to have some premium dried basil from my garden as a substitute. Torn mint (optional) gives an excellent flavor to the sauce. Just be sure to pull off a sauce sample for experimenting with the flavor before adding to the whole pot. You can cook the sauce until all of the meat breaks down, or you can purée the sauce by pulsing it in a blender. If the meat is already quite soft, skip this step. You have worked hard to get the sauce to this point, so it's essential to now marry the sauce and the pasta. For one portion, add about 1/2 cup of the sauce to the bottom of a skillet (multiplying for more amounts as needed). Next, Cook the pasta of your choice, following directions for al dente (just done and soft to the tooth). (Reserve some of the pasta water!) Next, add the cooked pasta straight out of the boiling water. Never rinse. These two steps will add just enough starch for you to thicken the sauce and help it adhere to the pasta. Next, add a small knob of butter to the sauce and cook over medium-high heat for 2-3 minutes, stirring constantly. Add more pasta water if needed. The starch from the pasta water and pasta will cook the sauce into the pasta, maximizing the flavor. Use a set of tongs to plate the pasta and sauce in the center of a serving dish. I tend to go a little overboard at my house, "gliding the lily" on a dish. Instead, I add a dollop of good quality ricotta to the top of the pasta before adding a smidge more of the sauce. Optional, but I like the effect of the creamy ricotta. Add the warmed Italian sausage to the side of the pasta. Drizzle with high-quality olive oil, add finely chopped parsley/basil, aged Parmigiano-Reggiano, or Pecorino Romano. Print Pin I like to make a massive batch of this sauce and freeze it to taste summer during the winter months. Be sure to read through all of the instructions before you begin. Course Dinner, Lunch, Sunday Dinner Cuisine American/Italian Fusion, Sicilian Keyword Authentic Red Sauce, Sunday Gravy Prep Time 30 minutes minutes Total Time 4 hours hours 30 minutes minutes Author David of Sunset & Sewanee measuring cups and spoonsMicroplane mandoline (optional) 4 tsp olive oil, good quality1 lb pork neck bones, meaty (See Recipe Notes below for substitutes)1 lb beef shank1 lb Italian sweet sausage½ whole sweet white onion, finely minced4 cloves garlic, very thinly sliced or grated through a Microplane¾ cup white wine, good quality or fruity red, also good quality (Pinto Grigio (white) or Valpolicella (Red))2 6 oz cans tomato paste2 28 oz cans Italian San Marzano DOP tomatoes, peeled, seeded and puréed6 leaves fresh basil, torn6 leaves fresh mint, torn (optional)¼ tsp red pepper flakes2 cups water1 tsp sugar, granulated/caster (or to taste)1 knob butter, or olive oil to finishTo taste saltTo taste pepper1 drizzle oil, olive extra-virgin½ tsp parley, Italian, finely chopped1 tsp Parmigiano-Reggiano, grated or shaved1 tsp Pecorino Romano, grated or shaved1 tsp ricotta cheese (optional) In a large, heavy pot (or Dutch Oven) over medium heat, add the olive oil and bring it up to temperature. Never overheat the oil to smoking.Season the meaty pork bones and beef shank with salt and pepper. Place into the preheated pot. Let the meat sear, forming a brown crust on one side. Turn over and repeat on the other side. Try not to overcrowd the meat. (Depending on the size of your pot, it may take a few batches to brown all the meat.) Remove the meat from the pot and separate the meat from the bones—Reserve the cooked meat to another dish.Next, add the sausage to the same pot (building the fond) and cook through until all sides of the sausage have color. Remove from the pot and place the sausage links with the separated pork neck, beef shank meat. ReserveDrain most of the fat from the pot. Leave 1-2 tsp of fat, and add the finely minced onion. Stir the onion and cook for 2 minutes. Next, add the thinly sliced garlic and stir in with the onions. Cook for an additional 2 minutes. Be careful not to brown the garlic, make it fragrant. Next, add the red pepper flakes, torn basil leaves, and mint leaves (optional).Deglaze with ½ cup of white wine. Stir the mixture and scrape up the brown bits on the bottom of the pot. Cook until almost all of the wine has been cooked out.(Remove bones first!) Then, add the tomato paste and the peeled/seeded Italian tomatoes. If using peeled whole tomatoes, crush them slightly with the back of a spoon or tongs. Next, stir into the pot along with the 2 cups of water. Reduce the heat to barely a simmer. Return the pork neck, beef shank meat (No bones) to the sauce. Place the lid slightly ajar and cook for two hours. If the sauce has become too thick, add a bit of water. (The sauce can also be run through a blender at the very end to make it super smooth.)Check the sauce for acidity and add a pinch of sugar (if needed)—salt and pepper to taste. If you wish to add homemade meatballs, this is the time. Heat everything through. A knob is a cooking measurement for 1-2 tsp. If you can't find Pork Necks in your area, you can substitute Pork Short Ribs or the equivalent of Pork Spare Ribs.