

AMOUNT	VOLUME	INGREDIENTS	SPECIAL NOTES
1/2	POUNDS	BUTTER	
1/2	POUNDS	FLOUR	
1/2	TBL.	DRY THYME	
1/2	TBL.	BLACK PEPPER	
1/2	TBL.	FRESH GARLIC	
1/2	OZ.	BEEF BASE	
1	CUPS	TOMATO PASTE	
3/4	GALLON	WATER	
1 1/2	OZ.	SHRIMP BASE	
1	TBL.	CARAMEL COLOR	
2	TBL.	BLACKENING SPICE	
1	LB	ANDOUILLE SAUSAGE	

## PROCEDURES

**MAKE ROUX WITH FLOUR AND BUTTER, COOK ROUX IN THE OVEN UNTIL DARK IN COLOR**

**ADD SPICES, BEEF BASE AND TOMATO PUREE**

**COOK 2 MINUTES. ADD STOCK, WATER, AND CARAMEL COLOR. BRING SAUCE TO A BOIL**

**SPLIT ANDOUILLE SAUSAGE IN HALF LENGTH WISE. GRILL IT UNTIL COOKED THROUGH, SLIC**

**ADD IT TO THE FINISHED SAUCE.**