

## Featuring Coyote Brand® Stabilizer XAC-0810 in Gumbo

Ingredients	%
Water	57.31
Okra, IQF 1/2"	8.94
Andouille sausage, cooked, diced 1/2"	8.63
Tomatoes, diced 1/2"	8.56
Onions, diced 1/4"	5.50
Green pepper, diced 1/4"	3.44
Vegetable oil	2.60
Flour	1.37
Celery, diced 1/4"	1.30
Chicken broth, liquid concentrate	0.73
Coyote Brand® Stabilizer XAC-0810	0.62
Garlic, minced	0.57
Sugar, granulated	0.19
Filé powder	0.05
Salt	0.05
Black pepper, powder	0.05
Cayenne pepper, powder	0.03
Tabasco® brand Pepper Sauce	0.02
Basil, sweet leaf dried	0.02
Oregano, leaf dried	0.02
Bay leaf	As needed

### Procedure

1. Heat 15% of the vegetable oil in sauce pan and sauté okra over medium heat until stringiness is gone (usually 7-10 minutes).
2. In a separate pan prepare a roux by combining the rest of the vegetable oil and flour. Cook over medium to low heat, mixing continuously, until a dark brown color is achieved.
3. Add the onion, celery, green pepper and garlic to the roux. Sauté until vegetables are tender.
4. Add the okra, tomatoes, chicken broth concentrate, water, Tabasco® brand Pepper Sauce and sliced sausages to the mixture and cook for 8-15 minutes.
5. Dry blend cayenne, oregano, basil, salt, sugar, black pepper and Coyote Brand® Stabilizer XAC-0810.
6. Whisk dry ingredients into the mixture until fully incorporated. Add bay leaf.
7. Bring to a boil then let simmer until mixture is appropriate consistency, mixing occasionally (usually 40 minutes to an hour and a half).
8. Remove from heat and remove bay leaf. Add filé powder.
9. Serve over steamed rice.

Stabilize Emulsions

Add Suspension

Reduce  
Separation

All Natural



No gums



With XAC-0810

## Gums are Good.



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