

Mushroom Poblano Gumbo

1/4 cup corn flour (Masa Harina)
1/4 cup olive oil

1 cup dried mushrooms (porcini, etc.)
1 dried ancho chile

6 cups vegetable stock
3/4 cup diced onion
3/4 cup diced green pepper
3/4 cup diced celery
1 T garlic salt
1 t black pepper
1 t white pepper
1/2 t cayenne pepper

2 cups arugala
2 cups sweet corn
1 head garlic, minced

2 T olive oil
6 green onions, diced
1 poblano, diced
1 T curry powder
1 T garlic powder
1 t garlic salt
1 t smoked paprika
1/2 t dried basil
1/2 t dried Mexican oregano
1/2 t dried thyme
1 pound mushrooms, sliced
1/2 head garlic, minced

1/2 bunch parsley, diced
1 cup white wine

Preheat oven to 350 degrees. Mix corn flour and oil in cast iron pan. Bake corn flour mix in oven for about 1 hour, stirring well every 10-15 minutes. [Note: corn flour is more prone to burn wheat flour, and olive oil burns at a lower temperature, so baking the roux poses less risk of burning the roux. Aim for a tan color, as the mushrooms and ancho will help give the gumbo the classic darker color. If burnt specs appear in the roux, start over.]

While roux is baking, bring one cup water to a boil and add to small bowl with dried mushrooms and ancho chile. Set aside. Bring vegetable stock to a simmer.

When roux reaches desired color, remove from oven, stir in onions/peppers/celery, salt, and peppers. Cook at low temperature for five minutes, then turn off heat. Add roux mixture by large spoonfuls to

the stock, stirring after each addition. Once roux mixture is completely incorporated into the stock, continue to simmer.

Blend dried mushroom/ ancho/ water mix with arugala, corn, and garlic, adding water as needed to get a smooth consistency. Set aside.

Heat olive oil in pan and sauté green onions and poblano until just softened. Add spice mix and stir to incorporate. Add mushrooms and sauté by shaking the pan back and forth. Cook until mushrooms release water, add garlic, then cook until liquid evaporates, about 5-8 minutes.

Add dried mushroom and sautéed mushroom mixtures to the gumbo. Simmer on low heat for 60 minutes, adding wine towards the end (plus enough water to reach a consistency you like). Just before serving, salt and pepper to taste, as desired; stir parsley; and simmer for 10 more minutes.

Serve with six cups cooked rice. To serve, mound rice in center of bowl and ladle gumbo around rice.

Serves 8 to 12.