



Miss Linda's Gumbo Z'Herbes Recipe

1 bunch kale greens

1 bunch collard greens

1 bunch of turnip greens

1 head of cabbage

1 bunch of spinach

3 medium onions, chopped

6 cloves garlic, crushed and chopped

10 tablespoons of flour

Clean greens under cold running water making sure you rinse away any dirt. Chop greens coarsely and place in a 20 quart stockpot with the onions and garlic. Cover with water (about 2 gallons), bring mixture to a boil. Reduce to simmer, cover and cook for 45 minutes.

Make the roux: Heat the skillet with olive oil medium heat and add flour. Stir and cook flour about 10 minutes. Pour roux over greens mixture and stir to combine.

Add salt and pepper to taste. Stir in file powder and cook until all greens are tender. Serve over steamed rice.