

Emeril Recipe Gumbo Ya Ya



emeril recipe gumbo ya ya

emeril recipe gumbo ya ya is a culinary adventure that transports you straight to the heart of Louisiana. This iconic dish, celebrated for its rich flavors and comforting warmth, is a staple in Creole and Cajun cooking. Our comprehensive guide will delve into the intricacies of crafting Emeril's signature Gumbo Ya Ya, from understanding its essential components to mastering the techniques that make it so legendary. We'll explore the roux, the holy trinity, the various meats and seafood, and the aromatic spices that define this beloved stew. Get ready to unlock the secrets to a truly authentic and delicious Gumbo Ya Ya that will impress even the most discerning palates.

- Introduction to Emeril's Gumbo Ya Ya
- Understanding the Core Components of Gumbo Ya Ya
- The Art of the Roux: The Foundation of Flavor
- The Holy Trinity: The Aromatic Backbone
- Selecting the Perfect Meats and Seafood
- Spices and Seasonings: Crafting the Depth
- Step-by-Step: Making Emeril's Gumbo Ya Ya
- Tips for Perfecting Your Gumbo Ya Ya

- Common Variations and Substitutions
- Serving Suggestions and Accompaniments
- Troubleshooting Common Gumbo Ya Ya Issues

The Essence of Emeril's Gumbo Ya Ya: A Culinary Icon

Emeril Lagasse, a titan of the culinary world, has popularized many dishes, but his Gumbo Ya Ya holds a special place in the hearts of food enthusiasts. This particular recipe is celebrated for its complex layering of flavors, its deeply satisfying texture, and its ability to evoke the vibrant culinary heritage of Louisiana. Understanding the core principles behind Emeril's approach is key to replicating its magic in your own kitchen. It's not just about following a recipe; it's about appreciating the philosophy of building flavor from the ground up.

The term "Gumbo Ya Ya" itself is a playful nod to the communal and celebratory nature of gumbo. It implies a generous, hearty, and perhaps even boisterous serving of this soulful stew. Emeril's rendition often embodies this spirit, featuring a robust combination of ingredients that come together to create a symphony of tastes and aromas. Whether you're a seasoned cook or a beginner venturing into the world of Creole cuisine, this guide aims to demystify the process and empower you to create a truly memorable Gumbo Ya Ya.

Understanding the Core Components of Gumbo Ya Ya

At its heart, a classic gumbo, and specifically Emeril's Gumbo Ya Ya, is built upon a few fundamental pillars. These elements are not interchangeable and each plays a crucial role in defining the dish's character. Mastering these components is the first step towards achieving an authentic and delicious result. From the initial flavor base to the final simmer, every ingredient and technique contributes to the overall profile.

The Quintessential Roux

The roux is arguably the most critical element in any gumbo. It's a cooked mixture of fat and flour, and its color dictates the depth of flavor and the thickness of the gumbo. Emeril, like many Louisiana chefs, understands that a well-made roux is the soul of the dish. The process requires patience and constant attention to prevent burning, which would impart an undesirable bitter taste. The color of the roux can range from pale blonde to dark chocolate, with each stage offering a different flavor profile.

The Holy Trinity: The Aromatic Foundation

No Louisiana dish is complete without the "holy trinity" of aromatics: onions, bell peppers, and celery. This trio, finely diced, forms the aromatic backbone of the gumbo, providing a sweet, slightly pungent, and earthy base. The ratio of these vegetables is important, and their gentle sautéing allows their flavors to meld and deepen before the other ingredients are introduced. Emeril's recipes often emphasize the importance of properly sweating these vegetables to release their full aromatic potential.

The Protein Powerhouse: Meats and Seafood

Gumbo can be made with a wide array of proteins, and Emeril's Gumbo Ya Ya is no exception. Traditionally, gumbos feature a combination of meats and/or seafood, creating layers of flavor and texture. Common choices include chicken, smoked sausage (like andouille), shrimp, crab, and oysters. The combination of land and sea proteins is a hallmark of many Creole gumbos, offering a complexity that is both rustic and refined.

The Flavor Enhancers: Spices and Seasonings

The spice blend used in gumbo is vital for its characteristic warmth and complexity. While recipes can vary, common seasonings include cayenne pepper, paprika, thyme, bay leaves, and black pepper. Emeril often advocates for a balanced approach, ensuring that the spices enhance rather than overpower the natural flavors of the other ingredients. Understanding how to layer these spices is key to developing the nuanced taste that defines a great gumbo.

The Art of the Roux: The Foundation of Flavor

The roux is more than just a thickener; it's a fundamental flavor builder. In Emeril's Gumbo Ya Ya, the roux is meticulously prepared to achieve a specific depth of taste and color. The choice of fat – usually oil or butter, or a combination – and the ratio of flour to fat are crucial. A darker roux, achieved through longer cooking, imparts a nutty, toasted flavor that is indispensable to the character of many gumbos. This careful preparation transforms simple flour and fat into a culinary masterpiece.

Understanding Roux Color and Flavor

The color of the roux is directly related to its cooking time and temperature. A white or blonde roux is cooked for a short period and is primarily used as a thickener without imparting significant flavor. A peanut butter-colored roux has a slightly nutty taste, while a milk chocolate to dark chocolate roux develops a rich, complex, and deeply savory flavor profile. Emeril's recipes often call for a medium to dark roux, aiming for that characteristic toasted nuttiness that defines his Gumbo Ya Ya.

Techniques for Perfecting the Roux

Achieving the perfect roux requires patience and constant stirring. It's essential to use a heavy-bottomed pot or skillet to ensure even heat distribution. The flour and fat are combined and cooked over medium heat, with constant agitation. The aroma will change as the roux darkens, moving from a raw flour smell to a toasty, coffee-like fragrance. It's critical to watch the roux closely during the later stages, as it can go from perfectly caramelized to burnt in a matter of seconds. Removing the pot from the heat periodically can help manage the cooking process.

Common Roux Mistakes to Avoid

Burning the roux is the most common pitfall for aspiring gumbo makers. If the roux burns, it must be discarded, and the process must begin anew. Another mistake is rushing the process; a dark roux takes time and a moderate heat. Inconsistent stirring can lead to uneven browning, with some parts of the roux being darker than others, which can affect the overall flavor and texture. Ensuring the flour is fully incorporated into the fat before cooking begins is also important to prevent clumping.

The Holy Trinity: The Aromatic Backbone

The "holy trinity" is the aromatic heart of Creole and Cajun cooking, and it plays a vital role in Emeril's Gumbo Ya Ya. This finely chopped combination of onions, bell peppers, and celery provides a sweet, savory, and aromatic base that permeates the entire dish. The interplay of these three vegetables creates a depth of flavor that is both foundational and essential to the gumbo's identity. Their preparation is as important as their ingredients.

The Perfect Mirepoix of the South

Often referred to as the Southern mirepoix, these three vegetables are typically diced into uniform small pieces. This ensures they cook evenly and meld seamlessly into the gumbo. The ratio of onions to bell peppers to celery is often debated, but a balanced approach, typically with a higher proportion of onions, yields the best results. They are usually sautéed gently in the pot after the roux has been made, allowing their natural sugars to release and caramelize slightly.

Sautéing the Trinity for Maximum Flavor

The process of sautéing the holy trinity is crucial. It's not just about cooking them until they are soft; it's about coaxing out their inherent sweetness and aromatic compounds. This is often done over medium-low heat, allowing the vegetables to sweat and become translucent without browning too aggressively. Emeril often emphasizes the importance of taking your time during this stage, as it lays the groundwork for the complex flavor profile of the gumbo.

Variations on the Trinity Theme

While the classic holy trinity consists of onions, bell peppers, and celery, some variations exist. Garlic is often added to this base, further enhancing the aromatic complexity. Green onions or scallions can also be incorporated for a fresh, oniony bite. Some regional variations might also include other aromatic vegetables, but for a classic Emeril's Gumbo Ya Ya, sticking to the traditional trio is generally recommended.

Selecting the Perfect Meats and Seafood

The choice of proteins in Emeril's Gumbo Ya Ya significantly influences its character and flavor. A well-curated selection of meats and seafood can create layers of taste and texture that are both satisfying and complex. Emeril often champions the use of multiple protein sources, highlighting the versatility and richness that can be achieved. From hearty meats to delicate seafood, the selection process is key.

The Role of Andouille Sausage

Andouille sausage, a smoked pork sausage seasoned with garlic and cayenne, is a cornerstone of many Cajun and Creole gumbos. Its smoky, spicy, and savory notes add an indispensable depth of flavor. When cooked, it renders its delicious fat, which further enriches the gumbo. Emeril frequently features andouille in his gumbo recipes, recognizing its unique contribution to the dish's signature taste.

Chicken and Other Poultry Options

Chicken, particularly thighs for their moisture and flavor, is another popular protein choice. When braised or simmered in the gumbo, chicken becomes incredibly tender and absorbs the surrounding flavors. Other poultry options like duck or turkey can also be used, each bringing its own distinct richness to the dish. Some recipes even incorporate smoked chicken for an added layer of smoky flavor.

The Allure of Gulf Seafood

The inclusion of seafood, especially from the Gulf Coast, elevates gumbo to a new level of culinary sophistication. Shrimp and crabmeat are classic additions, offering a sweet, briny flavor that complements the savory base. Oysters, when in season, can add a unique mineral richness. It's important to note that seafood is typically added towards the end of the cooking process to prevent it from overcooking and becoming tough or mushy. Emeril's Gumbo Ya Ya often features a harmonious blend of land and sea.

Combining Proteins for Maximum Impact

The true magic of Emeril's Gumbo Ya Ya often lies in the skillful combination of different proteins. A classic pairing might be chicken and andouille sausage, or a seafood medley featuring shrimp, crab, and oysters. This layering of flavors and textures creates a more dynamic and satisfying eating experience. The key is to balance the richness of the meats with the delicate flavors of the seafood.

Spices and Seasonings: Crafting the Depth

The artful use of spices and seasonings is what truly differentiates a good gumbo from a great one. Emeril's approach to seasoning his Gumbo Ya Ya is characterized by a thoughtful balance, ensuring each spice contributes to the overall symphony of flavors without dominating. These elements provide warmth, complexity, and that signature New Orleans zest.

The Creole Seasoning Blend

A key component of gumbo seasoning is a good Creole or Cajun seasoning blend. These blends typically include paprika, cayenne pepper, garlic powder, onion powder, dried oregano, dried thyme, and black pepper. The specific ratios can vary, and many chefs have their own preferred combinations. Emeril often encourages the use of high-quality seasonings to achieve the most authentic flavor.

The Role of Cayenne and Paprika

Cayenne pepper provides the heat, while paprika adds color and a subtle sweetness. The amount of cayenne can be adjusted to individual spice preferences. Paprika, especially smoked paprika, can also contribute to the smoky notes often found in gumbo. It's important to add these spices judiciously, tasting as you go to achieve the desired level of warmth and flavor.

Herbs for Aromatic Nuance

Fresh or dried herbs, such as thyme and bay leaves, add an essential layer of herbaceous aroma and flavor. Thyme offers a slightly minty, earthy note, while bay leaves provide a subtle bitterness that balances the richness of the gumbo. These herbs are often added early in the cooking process to allow their flavors to infuse into the broth.

Building Flavor with Other Seasonings

Beyond the core spices, other flavor enhancers can include Worcestershire sauce for umami, a dash of hot sauce for extra kick, and even a touch of sugar to balance the acidity. Salt is, of course, crucial, and it's important to season the gumbo throughout the cooking process, tasting and adjusting as needed. Emeril's philosophy often involves building flavor in stages, allowing each addition to contribute to the final masterpiece.

Step-by-Step: Making Emeril's Gumbo Ya Ya

Embarking on the creation of Emeril's Gumbo Ya Ya is a rewarding culinary journey. This section breaks down the process into manageable steps, allowing even novice cooks to follow along and achieve authentic results. Patience and attention to detail are key throughout, ensuring each stage contributes to the final, spectacular dish. From the initial roux to the final simmer, each step is designed to build layers of flavor.

Preparing the Roux

Begin by heating your chosen fat (oil or butter) in a heavy-bottomed pot or Dutch oven over medium heat. Gradually whisk in the flour until a smooth paste forms. Cook, stirring constantly, until the roux reaches a dark chocolate color. This can take 30-60 minutes or more. Be vigilant to prevent burning.

Sautéing the Holy Trinity and Aromatics

Once the roux is the desired color, add the chopped onions, bell peppers, and celery. Stir well to coat them in the roux. Cook over medium-low heat until the vegetables are softened and translucent, about 8-10 minutes. Add minced garlic and cook for another minute until fragrant.

Adding Proteins and Liquids

If using meats like chicken or sausage, add them to the pot and cook for a few minutes until lightly browned. Gradually whisk in the chicken or seafood stock, ensuring the roux dissolves smoothly. Add any desired seasonings, herbs, and bay leaves. Bring the mixture to a simmer.

Simmering and Developing Flavor

Reduce the heat to low, cover the pot, and let the gumbo simmer for at least 1-2 hours, allowing the flavors to meld and deepen. Stir occasionally. If adding seafood like shrimp or crab, add them during the last 15-20 minutes of simmering, until cooked through.

Final Adjustments and Serving

Taste and adjust seasonings as needed, adding salt, pepper, or hot sauce to your preference. Remove the bay leaves. Serve the Gumbo Ya Ya hot, traditionally over rice, garnished with chopped fresh parsley or green onions. Emeril's recipe emphasizes tasting and adjusting until the perfect balance is achieved.

Tips for Perfecting Your Gumbo Ya Ya

Achieving a truly exceptional Emeril's Gumbo Ya Ya involves more than just following a recipe; it requires an understanding of subtle techniques and considerations. These tips, honed by culinary professionals and enthusiasts alike, can elevate your gumbo from good to truly unforgettable. Embracing these nuances will help you capture the authentic spirit of this beloved dish.

- **Patience with the Roux:** Never rush the roux. The time and care taken in its preparation directly translate to the depth of flavor in your gumbo. A perfectly darkened roux is the foundation.
- **Quality Ingredients Matter:** Use fresh, high-quality ingredients whenever possible, especially for your proteins and aromatics. Fresh Gulf shrimp and authentic andouille sausage will make a noticeable difference.
- **Taste and Adjust Constantly:** Seasoning is an ongoing process. Taste your gumbo at various stages and adjust salt, pepper, and spice levels as needed.
- **Don't Overcrowd the Pot:** Ensure there's enough space in your pot for ingredients to cook evenly and for flavors to meld.
- **Deglaze Properly:** When adding liquids to the pot after sautéing, be sure to scrape up any browned bits from the bottom. This is where much of the flavor resides.
- **Low and Slow is Key:** Gumbo benefits from slow simmering. This allows the flavors to develop complexity and the meats to become incredibly tender.
- **The "Ya Ya" Factor:** Don't be afraid to be generous with your ingredients, especially the proteins, to truly capture the spirit of "Gumbo Ya Ya."

Common Variations and Substitutions

While Emeril's recipe provides a definitive guide, the beauty of gumbo lies in its adaptability. Understanding common variations and permissible substitutions allows for personalization while staying true to the spirit of the dish. These adjustments can cater to different dietary needs, ingredient availability, or simply personal preference. Embracing these changes can lead to unique and delicious interpretations.

Seafood-Only Gumbos

For those who prefer a purely seafood experience, omit the chicken and sausage. Focus on a medley of shrimp, crab, oysters, and perhaps some fish. The seafood needs to be added closer to the end of cooking to prevent overcooking.

Vegetarian or Vegan Gumbos

Creating a vegetarian or vegan gumbo requires a different approach. A dark vegetable roux can be made with oil or vegan butter. For the broth, use a rich vegetable stock. Instead of meats, incorporate a variety of vegetables like mushrooms, okra, sweet potatoes, and corn. The flavor profile will be different but can still be incredibly satisfying.

Alternative Roux Thickeners

While roux is traditional, some recipes may call for okra or filé powder as additional or alternative thickeners. Okra, when cooked down, naturally thickens and adds a unique flavor. Filé powder, made from ground sassafras leaves, is added at the very end of cooking (off the heat) to thicken and impart a distinct aroma. It's important not to boil gumbo after adding filé powder, as it can become stringy.

Spice Level Adjustments

The heat level of gumbo can be easily adjusted. For a milder version, reduce the amount of cayenne pepper and consider using sweet paprika instead of hot paprika. For a spicier gumbo, increase the cayenne or add a dash of a hotter pepper sauce.

Serving Suggestions and Accompaniments

The way Emeril's Gumbo Ya Ya is served can significantly enhance the dining experience. Proper accompaniments not only complement the rich flavors of the gumbo but also provide a textural contrast that makes each bite more enjoyable. These traditional pairings have evolved alongside the dish itself, becoming an integral part of its presentation.

- **Steamed White Rice:** This is the quintessential accompaniment to gumbo. The fluffy rice acts as a perfect canvas to soak up the flavorful broth and tender ingredients. It's essential for achieving the full gumbo experience.
- **Cornbread or French Bread:** Crusty French bread is ideal for dipping into the rich gumbo, while slightly sweet cornbread offers a different, yet equally delicious, textural and flavor contrast.
- **Green Onions and Parsley:** A generous sprinkle of chopped fresh green onions and flat-leaf parsley adds a burst of freshness and a pop of color to the finished dish. These garnishes provide a welcome herbaceousness.
- **Hot Sauce:** A bottle of Louisiana-style hot sauce is often on hand for diners to add a personal touch of heat and acidity to their bowl.
- **Potato Salad:** In some parts of Louisiana, a dollop of creamy potato salad is traditionally served alongside gumbo. The coolness and creaminess of the potato salad provide a fascinating contrast to the warm, savory gumbo.

Troubleshooting Common Gumbo Ya Ya Issues

Even with careful preparation, occasional hiccups can occur when making gumbo. Understanding common problems and their solutions can save your dish and ensure a delicious outcome. These troubleshooting tips are designed to help home cooks navigate potential challenges and achieve the best possible results, much like Emeril himself would advise.

My Roux Burned!

If your roux burns, unfortunately, it cannot be salvaged. The burnt flour will impart a bitter taste to the entire gumbo. The best course of action is to discard it and start the roux-making process again. Be sure to use a heavy-bottomed pot and stir constantly over medium-low heat.

My Gumbo is Too Thin

If your gumbo is thinner than you prefer, you can thicken it further. You can create a separate, small roux and whisk it into the simmering gumbo. Alternatively, you can make a slurry by mixing a tablespoon or two of cornstarch or flour with a small amount of cold water, then whisking it into the gumbo and simmering for a few more minutes.

My Gumbo is Too Thick

If your gumbo has become too thick, you can thin it by gradually adding more warm stock or water until you reach your desired consistency. Stir well after each addition.

My Gumbo Lacks Flavor

This can happen if the ingredients were not properly sautéed or if the seasonings were insufficient. Taste the gumbo and adjust with salt, pepper, and your preferred Creole or Cajun seasoning blend. A splash of Worcestershire sauce or a dash of hot sauce can also help boost flavor.

My Seafood is Tough

Seafood, especially shrimp and crab, can easily become tough if overcooked. Add seafood only during the last 15-20 minutes of simmering, and cook just until it turns opaque and is cooked through.

Frequently Asked Questions

What makes Emeril's Gumbo Ya Ya so popular?

Emeril's Gumbo Ya Ya is beloved for its rich, complex flavor profile, hearty ingredients like chicken and andouille sausage, and Emeril's signature flair. It's often praised for being a satisfying and authentic-tasting gumbo that's achievable for home cooks.

What are the key ingredients in Emeril's Gumbo Ya Ya?

The core ingredients typically include a dark roux, trinity (onion, bell pepper, celery), garlic, chicken broth, chicken, andouille sausage, and seasonings. Some variations might include shrimp or okra, depending on personal preference.

What is a roux and why is it important in Gumbo Ya Ya?

A roux is a mixture of equal parts fat (like butter or oil) and flour cooked together. In gumbo, a dark roux is crucial as it provides the base flavor and thickening agent. The darker the roux, the deeper and nuttier the flavor.

What kind of sausage is typically used in Emeril's Gumbo Ya Ya?

Andouille sausage is the traditional and most commonly recommended sausage for Emeril's Gumbo Ya Ya. Its smoky, spicy flavor complements the other ingredients beautifully.

Can I make Emeril's Gumbo Ya Ya vegetarian or vegan?

Yes, you can adapt Emeril's Gumbo Ya Ya for a vegetarian or vegan diet. For a vegetarian version, omit the meat and use vegetable broth. For a vegan version, replace the chicken and sausage with plant-based protein like mushrooms, chickpeas, or vegan sausage, and use a vegetable oil or vegan butter for the roux. Ensure your okra is also prepared without animal products.

What is the difference between Gumbo Ya Ya and other types of gumbo?

Gumbo Ya Ya is a specific style of gumbo, often characterized by its rich, dark roux and the inclusion of ingredients like chicken and andouille sausage. Other gumbos might be seafood-focused (like seafood gumbo) or have a lighter roux, and can vary significantly in their ingredient combinations and flavor profiles.

What are some common side dishes to serve with Emeril's Gumbo Ya Ya?

The most classic and popular side dish for gumbo is white rice. Cornbread or crusty French bread are also excellent choices for soaking up the delicious broth.

How long does Emeril's Gumbo Ya Ya typically take to cook?

The cooking time can vary, but it often involves a significant amount of time dedicated to making the

roux (which requires patience to get the right color and flavor), sautéing the vegetables, and simmering the gumbo. Expect to spend at least 1.5 to 2 hours from start to finish, with active cooking time around 45-60 minutes.

Additional Resources

Here are 9 book titles related to Emeril Lagasse's Gumbo Ya Ya, with descriptions:

1. *Emeril's Creole Christmas*: This vibrant cookbook from Emeril Lagasse is brimming with festive flavors and family traditions, perfect for the holiday season. It features a delightful array of New Orleans-inspired dishes, from appetizers to desserts, with a special emphasis on soul-warming comfort food. While not solely focused on gumbo, the book often showcases dishes that share similar Creole roots and aromatic spices, making it a great companion for anyone exploring the rich culinary landscape of Louisiana.
2. *Emeril's Potluck: Good Food for Everyone*: Emeril Lagasse embraces the spirit of communal dining with this collection of crowd-pleasing recipes. The book emphasizes approachable dishes that are perfect for sharing with friends and family, highlighting Emeril's signature blend of bold flavors and Southern hospitality. Readers will find plenty of inspiration for creating hearty, flavorful meals that often echo the comforting qualities found in a well-made gumbo.
3. *Kevin Belton's New Orleans Celebrations: Recipes for Festivals, Parties, and More*: Kevin Belton, a beloved figure in New Orleans cuisine, offers a comprehensive guide to culinary celebrations. This book dives deep into the regional specialties that define gatherings in the Crescent City, making it an excellent resource for understanding the context of dishes like gumbo. It provides insight into the various spices, ingredients, and techniques that are foundational to Louisiana cooking.
4. *Commander's Palace Cookbook*: This iconic cookbook hails from one of New Orleans' most renowned restaurants, offering a glimpse into its legendary Creole cuisine. It features sophisticated yet approachable recipes, many of which have become staples in the city's culinary identity. Expect detailed instructions on classic dishes and techniques that are essential for mastering dishes like gumbo.
5. *The New Orleans Cookbook*: A timeless classic, this cookbook by the Times-Picayune captures the authentic flavors of New Orleans. It's a comprehensive guide to the city's diverse culinary heritage, from Creole to Cajun influences. This book is an invaluable resource for anyone seeking to understand the foundational recipes and ingredients that make New Orleans cuisine so unique, including many variations of gumbo.
6. *John Besh's My New Orleans: Recipes and Stories from a City by the Mississippi*: John Besh, another celebrated New Orleans chef, shares his personal connection to the city through its food. This book blends personal anecdotes with expertly crafted recipes, offering a deep dive into the culinary soul of New Orleans. It provides a nuanced understanding of the ingredients and traditions that shape dishes like gumbo.
7. *Gumbo Love: Recipes for a Lifetime of Happiness*: This book is a passionate exploration of gumbo, celebrating its versatility and cultural significance. It offers a variety of gumbo recipes, from traditional to contemporary interpretations, highlighting the diverse ingredients and techniques used across Louisiana. For anyone specifically interested in perfecting their gumbo, this book provides a focused and inspiring guide.

8. *The Joy of Cooking*: While not specific to New Orleans, this perennial bestseller is an encyclopedic reference for home cooks. It covers a vast range of culinary techniques and recipes, including a solid foundation for understanding stocks, roux, and the various components that go into making a complex dish like gumbo. Its thoroughness makes it a valuable companion for any aspiring chef.

9. *Emeril's New New Orleans Cooking*: This earlier work by Emeril Lagasse revisits and refines many of his signature Creole and Cajun dishes. It showcases his evolution as a chef and his dedication to the vibrant flavors of his home state. The book is filled with hearty, soulful recipes that embody the spirit of New Orleans cooking, providing a great foundation for understanding Emeril's approach to dishes like gumbo.

Emeril Recipe Gumbo Ya Ya

[Back to Home](#)