

IMPORTANT!

SAUCE BOSS GUMBO RIDER

To insure that the show begins on schedule, please have the following **ON THE STAGE** and ready to use **ONE HOUR BEFORE SHOWTIME**:

(The gumbo is always served free of charge to the audience. If audience size is smaller, reduce quantities slightly. If audience is large, **DOUBLE** the ingredients and use at least a 15 gallon pot)

Large Cast Aluminum pot – 8+ gallons (Contact us if you have problem finding a pot)

One 4 foot banquet table (placed on stage)

6 oz. metal ladle & large metal serving spoon

4 cloth towels and roll of paper towels

6 bottles of cold drinking water (on ice)

100 **12-ounce** styrofoam or paper bowls (not plastic—too hot to handle!!)

100 plastic spoons

Small waste basket

*****All ingredients must be completely thawed *****

PLACE **EACH** OF THE FOLLOWING INGREDIENTS in its **own individual container** (remove from original packaging). Metal containers preferred, but plastic containers or ziploc bags are okay.

3 lb. onions cut into 1/2-inch pieces

2 lb. green peppers cut into 1/2-inch pieces

4 lb. okra, sliced into 1/2-inch pieces (If fresh is unavailable, frozen but thawed is okay)

2 lb. zucchini, sliced in 1/2 inch half circles

3 chickens, cooked and de-boned, or 6 lb boneless chicken breasts, cut into 1" cubes

4 lb crawfish tails (preferred) or 4 lb cooked shrimp

1 gallon chicken stock

3 gallons cooked rice (Uncle Ben's Converted Rice preferred, a 5 lb bag will be enough)

1/8-cup salt

2 gallons of water

We travel with both a propane cooker that can accommodate a double recipe, and also a smaller electric induction cooker, that can cook only amount as specified on rider.

NOTE: If this is your first time helping us with this--Please call Bill Wharton at 850-997-4359 to confirm that you are handling the preparation of the items on this list, and to discuss any questions you may have. THANKS!