

Little Verons Recipe

Chicken & Sausage Gumbo

2 pound Smoked Sausage
2 pound Andouille (optional)
5 pound Chicken Thigh Meat (Boneless)
4 tablespoon Oil
1/2 cup Butter
4 cup Chopped Onions
2 cup Chopped Celery
2 cup Chopped Bell Pepper
1/4 cup Granules (Chicken Flavored)
2 tablespoon Black Pepper
1 3/4 tablespoon Red Pepper
1 tablespoon Garlic Powder
1 Whole Bay Leaf
1 pinch Oregano
1 pinch Thyme
2 teaspoon Hot Pepper Sauce
4 can Chicken Broth
6 can Water
2 cup Dark Roux
1/4 cup Chopped Green Onion

Directions:

- Warm up a large gumbo pot over medium heat, then reduce to low heat.
- In a cast iron skillet, saute' smoked sausage in half of the cooking oil over medium high heat until sausage begins to brown (about 4 to 5 minutes).
- Transfer sausage to the gumbo pot.
- Saute' andouille in the skillet over medium high heat until slightly browned.
- Transfer andouille to gumbo pot.
- Saute' chopped onions, celery, and bell pepper in butter in the skillet for 8 to 10 minutes, until tender.
- Add all seasonings and bouillon granules to skillet and cook for 3 minutes, stirring constantly.
- Transfer vegetable and seasoning mixture to gumbo pot.
- Saute' chicken, half a batch at a time, in remaining cooking oil until slightly browned.
- Transfer chicken to gumbo pot.
- Add hot pepper sauce, chicken broth, and water to gumbo pot and bring to a boil over medium high heat.
- Crumble in dark roux.
- Bring to a boil again, then reduce heat, and cook gumbo on a low boil for 40 minutes.
- Simmer for 10 minutes.
- Garnish with green onions and serve with potato salad.

Source: Tony Chachere's website: www.tonychachere.com