

Chef Toni's Chicken & Sausage Gumbo



This recipe is from Chef Toni Tanner Scott of "Dinner Made Simple" Personal Chef Service in Austin, TX <http://www.dinnermadesimple.com>
She serves this amazing gumbo for New Year's Day every year

Serves 10

1c canola oil	1 celery bunch ~ trimmed and chopped	2 pounds andouille sausage ~ sliced
1c flour	6 garlic cloves ~ minced	6qt chicken broth
2 onions ~ chopped	2T tomato paste	2T Creole seasoning
1 red bell pepper ~ chopped	2T fresh thyme	1 bunch green onions ~ cleaned and chopped
1 green bell pepper ~ chopped	2 pounds chicken ~ diced	1 bunch Parsley ~ finely chopped

Heat oil in a cast iron skillet. Add flour and cook over medium heat, stirring constantly, for 30~45 minutes, or until roux is a medium, nutty brown.

In a heavy stockpot, boil the sausage for 20 minutes and then drain.

Add the onions, peppers and celery to the pot that the sausage was in and sauté until tender, adding additional oil if necessary. Add the garlic and cook one minute. Stir in the tomato paste and cook until slightly browned. Stir in the thyme and Creole seasoning and sausage. While stirring, add the chicken stock, a quart at a time. Bring the liquid to a simmer. Whisk in roux a little at a time.

Add the sausage and chicken and simmer, covered, for 45 minutes. Taste, and adjust seasonings, adding water and salt, if needed. Stir in the chopped parsley and green onions.

Serve one cup of gumbo over 1/2c of hot, cooked rice.

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