

# Chef Toni's Chicken & Sausage Gumbo



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 10

1c canola oil

1c flour

2 onions ~ chopped

1 red bell pepper ~  
chopped

1 green bell pepper ~  
chopped

1 celery bunch ~ trimmed  
and chopped

6 garlic cloves ~ minced

2T tomato paste

2T fresh thyme

2 pounds chicken ~ diced

2 pounds andouille  
sausage ~ sliced

6qt chicken broth

2T Creole seasoning

1 bunch green onions ~  
cleaned and chopped

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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**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)