



SERVES 10

INGREDIENTS

- 1 (5-pound) whole chicken
- 1 pound andouille sausage sliced ½ inch thick
- 1 cup oil
- 1½ cups flour
- 2 cups diced onions
- 2 cups diced celery
- 1 cup diced bell peppers
- ¼ cup minced garlic
- 3 quarts chicken stock
- 2 cups sliced green onions
- salt and cracked black pepper to taste
- Louisiana hot sauce to taste
- ½ cup chopped parsley
- Cooked white rice

CHICKEN & ANDOUILLE GUMBO

DIRECTIONS

Boil chicken 1-2 hours before beginning gumbo. Reserve stock, bone chicken and use meat and stock in gumbo.

In a 2-gallon stockpot, heat oil over medium-high heat. Whisk in flour, stirring constantly until dark roux is achieved. Stir in onions, celery, bell peppers and garlic. Sauté 3-5 minutes or until vegetables are wilted. Blend chicken and sausage into vegetable mixture, and sauté approximately 15 minutes. Add chicken stock, one ladle at a time, stirring constantly. Bring to a rolling boil, reduce to simmer and cook approximately 1 hour. Skim any fat or oil that rises to the surface. Stir in green onions. Season with salt, pepper and hot sauce. Cook an additional 1-2 hours, if necessary, until the chicken is tender and falling apart. Stir in parsley and adjust seasonings. Serve over steamed white rice.