

Chicken and Sausage Gumbo

2 tbs. plus 1 cup vegetable oil, divided
3 large boneless, skinless chicken breasts, cut into 1" pieces (about 1 ½ lbs.)
2 tbs. Tony Cachere's Creole Seasoning (or your favorite creole seasoning)
1 ½ cups all-purpose flour
2 yellow onions, diced
2 green bell peppers, diced
6 large stalks celery, diced
8 andouille sausage links, ends removed, cut into bite-sized pieces
6 bay leaves
1 ½ tsp. Kosher salt
½ tsp. freshly ground black pepper
12 cups chicken stock
Flat-leaf parsley, chopped, for garnish

In a large Dutch oven or stock pot, heat the 2 tbs. vegetable oil over medium-high heat until shimmering. While the oil heats up, sprinkle the Creole seasoning all over the chicken pieces until coated evenly. Brown the chicken in the oil until cooked on all sides, flipping and stirring as needed. Remove chicken to a plate, and set aside.

Lower the heat to medium-low, and add remaining 1 cup of vegetable oil to the pan. Sprinkle the flour all around the oil, stirring to combine with a whisk. Continue stirring and cooking over medium-low heat until a dark roux forms (color of hot cocoa). This could take 20-30 minutes depending on the heat of your stove. Be sure to stir often so the roux does not burn.

Once your roux is formed, add in the onion, bell pepper, and celery. Raise the heat back to medium. Stir to combine and sauté until veggies are softened (about 5 minutes). Add in the sausage and sauté an additional 3 minutes, stirring occasionally, until sausage has slightly browned.

Add in the bay leaves, salt, and pepper. Stir to combine, then pour in the chicken stock. Whisk until roux has dissolved into the stock. Bring to a boil, then reduce to a simmer over medium-low heat.

Add cooked chicken back to the pot, cover, and cook for at least 2 hours, until all the flavors have blended and the gumbo is to your desired thickness. Be sure to stir occasionally and scrape the bottom of your pot with a wooden spoon to get up anything that may be stuck.

Serve over rice and garnish with parsley if desired.

