

Andouille Sausages and Chicken Gumbo

Ingredients

- Hot cooked rice
- 5 parsley sprigs
- 1/2 teaspoon filé powder
- One 4 lbs. chicken
- 1 bunch green onions
- 4 chicken bouillon cubes
- 1 and 1/4 cups vegetable oil
- 1 large celery rib
- 1 large green bell pepper
- 1 and 1/2 cups all-purpose flour
- 3 whole garlic cloves
- 1 teaspoon ground black pepper
- 1 pound diced andouille sausage
- 1/2 cup fresh parsley (chopped)
- 3 tablespoons garlic (minced)
- 1 and 1/2 gallons water
- 5 bay leaves
- 2 medium onions
- 1 tablespoon salt
- 1 teaspoon ground red pepper

Directions

- In a large stockpot, add water, bay leaves, parsley sprigs and chicken; boil and simmer for 1 hour.
- Once the chicken is tender, remove it from the stockpot and chop into chunks.
- In a large bowl, pour the chicken broth on a wire-mesh strainer to

discard solids.

- Return broth to the stockpot and add the sausages, green bell pepper, onions, celery, bouillon cubes and garlic; simmer for an hour.
- Meanwhile, in a heavy skillet, heat oil and whisk in the flour; stir until it turns dark caramel in color.
- Add the salt, chicken, red pepper and black pepper; simmer for 45 minutes.
- Stir in the parsley and green onions; simmer for 10 minutes before adding the file' powder.
- Serve over hot rice and add a dash of hot sauce if you wish.