Name: Chicken, Seafood and Sausage Gumbo

Yield: Serves 10	Author: Bryant Walker

Ingredients	Actual		Notes
	Weight	Measure	
Skinless chicken breast	2 lb		Cut into bite size pieces
Sausage, Smoked	8 oz		Cut into bite size pieces
Crab meat	1/2 lb		Rinse crab meat
Shrimp	1 lb		Use cooking size shrimp
Bay leaves - 2			
Celery	1 cup		chopped
Green bell pepper, medium			chopped
Green onions – 2 bunches			chopped
Onion, Vidalia medium			chopped
Garlick cloves - 8			Sliced or chopped
Parsley	1/4 cup		
Thyme, fresh	1 tbsp		
Chicken bouillon	1 cube		
Chicken stock		6 cups	
Gumbo file	1 tbsp		
Tony Chachere seasoning			Add to taste
Salt and black pepper to taste			
Rice			10 servings (long grain)

Preparation

1. Chop the garlic cloves, celery, green bell pepper, green onions and Vidalia onion before starting the roux.
2. Season chicken with Tony Chachere seasonings

Cooking Directions

1. Fill gumbo pot (about 8 - 12 qt) 1/3 to 1/2 full of water. Put to boil to be used later.
2. Add the bouillon cube, chicken and sausage to the water and bring to a boil.
3. Make a roux (see recipe for roux)
4. Add garlic cloves, chopped onion, bell pepper, celery to roux when the roux reaches the color that you want. Continue to stir over low heat without burning the roux.
5. Add the roux slowly to the chicken and sausage stock water. Use a whisk to blend the roux with the water. Simmer on lower heat for at least one hour. Stir frequently.
6. Add green onions, thyme and parsley to gumbo and simmer for another hour. If the gumbo appears to be too thick, add water.
7. Make a pot of rice before finishing the gumbo.
8. Add the file, shrimp and crab meat 15 minutes before turning off the heat. Let the gumbo sit for a while before serving.
9. Serve over fresh cooked rice. Additional file, salt and pepper may be added to taste at the table.