



Easy Sausage and Shrimp Gumbo

Oscar · 28/09/2024



Prep Time

1 hr 32 mins

Difficult

Medium

Servings

8

Description

This dish will warm your heart on a cold day I first had this at a friends house in Louisiana and after a few changes shrimp instead of chicken for instance I came up with a recipe I think you will enjoy as much as my family does Serve over rice with additional seasoning on the side if you like it spicier as I do Enjoy

Ingredients

- - 1 cup canola oil - 1 cup all-purpose flour - 1 onion
- diced - 1 green bell pepper
- diced - 3 stalks celery
- diced - 1 pound andouille sausage
- chopped - 2 tablespoons Cajun seasoning - 2 cloves garlic
- chopped - 1 teaspoon freshly ground black pepper - 6 cups low-sodium chicken stock - 1 pound peeled and deveined small shrimp

Instructions

1. Cook and stir oil and flour in a skillet over medium heat until mixture is thick and the color of peanut butter
2. about 20 minutes. Stir onion
3. green bell pepper
4. and celery into flour mixture; cook and stir until softened
5. about 5 minutes. Add sausage; cook and stir until browned
6. about 5 minutes. Add Cajun seasoning
7. garlic
8. and black pepper; cook and stir until fragrant
9. about 2 minutes. Pour chicken stock over vegetable-sausage mixture; reduce heat to low and simmer for 30 minutes. Add shrimp and cook until shrimp are pink and cooked through
10. about 10 minutes. Recipe Tip If you see black specks in step 1
11. it is burnt
12. and you need to start over.