



Chicken Andouille Gumbo

Oscar · 28/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

8

Description

Sausage makes this very spicy Can be prepared two days ahead

Ingredients

- - 12 cups water - 3 pounds chicken parts - 2 tablespoons vegetable oil - 1 ½ pounds okra - ½ cup vegetable oil - ½ cup all-purpose flour - 1 pound andouille sausage
- sliced - 1 (28 ounce) can Italian-style whole peeled tomatoes - 1 green bell pepper
- chopped - 2 stalks celery
- chopped - 2 cloves garlic
- minced - 1 bay leaf - 2 teaspoons salt - 1 teaspoon dried thyme - 1 teaspoon dried basil - 1 teaspoon cayenne pepper - 1 teaspoon ground black pepper - 1 teaspoon file powder

Instructions

1. Combine water and chicken in large pot. Bring to boil. Reduce heat and simmer until chicken is tender
2. about 1 hour. Using tongs
3. transfer chicken to strainer and cool
4. saving cooking liquid. Remove meat from bones in pieces. Heat 2 tablespoons oil in heavy skillet over medium heat. Add okra and cook until no longer sticky
5. stirring frequently
6. about 20 minutes; set aside. Stir flour and remaining 1/2 cup oil in heavy large Dutch oven. Cook over medium heat until deep golden brown
7. stirring frequently
8. about 6 minutes. Add 4 cups reserved chicken cooking broth
9. okra
10. andouille sausage
11. tomatoes with their juices
12. bell pepper
13. celery
14. garlic
15. bay leaf
16. salt
17. thyme
18. basil
19. cayenne
20. and pepper. Cover partially and simmer until thickened
21. about 1 1/2 hours. Spoon off any fat from surface of gumbo. Add chicken and file powder to gumbo and simmer gently 15 minutes. (If preparing ahead
22. cover and refrigerate. Bring to simmer before serving.) Mound rice in shallow bowls if desired. Ladle gumbo over and serve.