



Boudreaux39s Zydeco Stomp Gumbo

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

10

Description

Dis is da toe curlin Texicajun hybrid of a classic dish This will put a smile on everyones face thats eatin it Throw on some Zydeco music and serve on a bed of rice with corn bread and a cold beer Whew doggiebe thankful to be alive and toast all us Texicajuns

Ingredients

- - 1 tablespoon olive oil - 1 cup skinless
- boneless chicken breast halves - chopped - ½ pound pork sausage links
- thinly sliced - 1 cup olive oil - 1 cup all-purpose flour - 2 tablespoons minced garlic - 3 quarts chicken broth - 1 (12 fluid ounce) can or bottle beer - 6 stalks celery
- diced - 4 roma (plum) tomatoes
- diced - 1 sweet onion
- sliced - 1 (10 ounce) can diced tomatoes with green chile peppers
- with liquid - 2 tablespoons chopped fresh red chile peppers - 1 bunch fresh parsley
- chopped - ¼ cup Cajun seasoning - 1 pound shrimp
- peeled and deveined

Instructions

1. Heat oil in a medium skillet over medium high heat
2. and cook chicken until no longer pink and juices run clear. Stir in sausage
3. and cook until evenly browned. Drain chicken and sausage
4. and set aside. In a large
5. heavy saucepan over medium heat
6. blend olive oil and flour to create a roux. Stir constantly until browned and bubbly. Mix in garlic
7. and cook about 1 minute. Gradually stir chicken broth and beer into the roux mixture. Bring to a boil
8. and mix in celery
9. tomatoes
10. sweet onion
11. diced tomatoes with green chile peppers
12. red chile peppers
13. parsley
14. and Cajun seasoning. Reduce heat
15. cover
16. and simmer about 40 minutes
17. stirring often. Mix chicken
18. sausage
19. and shrimp into the broth mixture. Cook
20. stirring frequently
21. about 20 minutes. Allrecipes Magazine