

Chicken & Smoked Sausage Gumbo

Ingredients:

- 1 ½ LB chicken, all visible fat removed
- 1/4 pound Andouille Smoked Sausage diced into 1/2-inch cubes
- 1 small crab leg or claw
- 1 1/2 tablespoons, Cajun Seasoning
- 1/2 cup finely diced onions
- 1/2 cup finely diced green bell peppers
- 1/2 cup finely diced celery
- 1 cups all-purpose flour
- Peanut oil for frying (you can use other oil's but it won't taste the same!)
- 3 1/2 cups chicken stock
- 1/2 teaspoon minced fresh garlic
- 2 cups hot cooked white rice

Sprinkle the chicken evenly with 2 tablespoons of the Cajun Seasoning and rub it in well. Let stand at room temperature while you dice the vegetables.

Combine the onions, bell peppers and celery in a bowl and set aside for later.

Combine the remaining Cajun Seasoning with the flour in a paper or plastic bag. Add the seasoned chicken pieces and shake until the chicken is well coated.

Reserve ½ cup of the seasoned flour. Heat 1½ inches of oil in a large, heavy skillet over high heat until very hot (375°F to 400°F), about 6 to 7 minutes.

Fry the chicken, skin side down and large pieces first, until the crust is brown on both sides and the meat is cooked, about 5 to 8 minutes per side. You may have to fry the chicken in batches.

Drain on paper towels. Carefully pour the hot oil into a heatproof glass measuring cup, leaving some of the brown bits in the pan, then return ½ cup of the hot oil to the pan.

Return the pan to high heat and gradually whisk in the reserved ½ cup seasoned flour. Cook, whisking constantly, until the roux is dark red-brown, about 3½ to 4 minutes. Remove the pan from the heat and immediately add the vegetables, stirring constantly until the roux stops getting darker. Place the pan over low heat and cook, stirring constantly and scraping the pan bottom well, until the vegetables are soft, about 5 minutes.

Meanwhile, bring the stock to a boil in a 5½-quart saucepan or Dutch oven.

Add the vegetable mixture by spoonful's to the boiling stock, stirring between each addition until the roux is dissolved.

Return to a boil, stirring and scraping the pan bottom often. Reduce the heat to low, stir in the Smoke Sausage, 1 small crab leg and the garlic and simmer uncovered for 45 minutes, stirring often toward the end of the cooking time.

While the gumbo is simmering, pull the cooked chicken off the bones with your fingers, cut into bite size pieces and set it aside. When the gumbo has cooked for 45 minutes, remove the meat from the crab leg (return to the pot) and stir in the chicken.

Double measurements to make full version