

Chicken, Sausage & Shrimp Gumbo

- 1 whole chicken or 3-4 chicken leg quarters
- 1 link Makers pork & beef sausage
- 2-3 pounds shrimp peeled.
- 1 large bag frozen chopped okra.
- 2 onions chopped
- 1 stalk celery
- 2-3 bell peppers Chopped
- 1 can Rotel Tomatoes
- 1 tsp. cayenne pepper
- 1 tsp. crushed red pepper
- 1 TBS ~~paprika~~ paprika
- 2 TBS Worcestershire sauce
- 2/3 to 1 cup Tony's Instant Roux (Wal-mart only place we've found)
- 1/4 c. olive oil
- 1/2 stick butter
- 10-15 cloves fresh garlic

(Don't forget)
Okra - frozen
onions / peppers
sausage
Shrimp
Bait

- * In a large pot boil chicken in about 3-4 qts. of water. Boil until falling off bone. Skim foam off of broth.
- * While chicken is boiling, saute onions, garlic, celery and bell peppers, cook until tender. Sauté in olive oil + butter in lg pot.
- * When chicken is done remove from broth, let cool + de-bone.
- * Add chicken broth to sautéed vegetables in second pot.
- * Bring to simmer, add sausage + boned chicken meat. simmer for 5-10 minutes.
- * Add okra, Rotel tomatoes, Worcestershire, cayenne + paprika crushed red pepper. Bring back to good simmer.
- * When gumbo is at a low boil, mix instant roux with 1 cup cold water stir till smooth, add to boiling gumbo + stir. It will thicken + turn dark.
- * Add peeled shrimp to gumbo - cook for about 10 minutes - EAT!
- * Check for salt - salt to taste.