



Chicken and Andouille Gumbo

Seasoning Mix

3 bay leaves
 1 tablespoon dried parsley leaves
 2 teaspoons Kosher salt
 1 teaspoon dried thyme leaves
 1 teaspoon dried sweet basil leaves
 1 teaspoon garlic powder
 1/2 teaspoon black pepper
 1/2 teaspoon white pepper
 1/2 teaspoon cayenne pepper

2-3 pound whole roasted or rotisserie chicken
 1 cup canola oil
 1 cup all-purpose flour
 2 cups chopped onions
 1 cup chopped celery
 1 cup chopped green bell peppers
 1 teaspoon minced garlic
 1 pound andouille smoked sausage, sliced into thin rounds
 8 cups [chicken stock](#)
 5 cups cooked rice

In a small bowl, thoroughly combine seasoning mix. Set aside. In a large heavy skillet, preferably cast iron, [make a roux](#) by heating the oil over high heat. Gradually add the flour, whisking carefully and vigorously after each addition until smooth. Continue whisking until a milk chocolate roux is achieved. Add the onions, celery, bell pepper; sauté until vegetables begin to break down, about 5-7 minutes. Add garlic; cook an additional 2 minutes. Meanwhile, place stock in a large saucepan or Dutch oven. Bring to a boil. Gradually add roux mixture to the boiling stock, whisking with each addition until dissolved. Return to a boil; stir often. Reduce heat to simmer; stir in andouille and cook for 45 minutes. While the gumbo is simmering, debone the cooked chicken and shred the meat. Discard skin and bones. When the gumbo is done simmering, stir in the chicken. Adjust seasoning if necessary. Serve over hot cooked rice with lots of French bread and hot sauce options. *Serves 8-10.*