

"Uncle Bill's Chicken & Andouille Gumbo Ya Ya"

One (1) Package **Uncle Bill's Andouille Sausage**
One (1) Roasted Rotisserie Chicken
One (1) Pound of Shrimp (large)
Two (2) Onions (large)
Two (2) Red Bell Peppers
Two (2) Green Peppers
Two (2) Stalks of Celery
Four (4 or more) cloves of Garlic
Two (2) Cups Butter (unsalted)
Two (2) Cups All-Purpose Flour
Three (3) Quarts Chicken Broth
1 tea. Black Pepper
1 tea. Red Pepper Flakes
1 tea. Cayenne
1 tea. Thyme
2 Bay Leaves
2 T. Kosher Salt
2 T. Creole Seasoning*
Parsley & Green Onions

* Uncle Bill's Creole Seasoning

1/3 cup Paprika
3 T. black Pepper
2 T. Basil
2 T. Kosher Salt
1 T. Cayenne
1 T. Granulated Onion
1 T. Granulated Garlic

Mix well. Put in an air-tight jar !
This will last a long time, or a
few Gumbos anyway!

Uncle Bill says,
Making a Gumbo is a
slow process. You
want something fast,
go to [a fast food
place]. Want to be
inspired, go eat at a
fine restaurant.
- Life's short. Eat
something good.

Instructions:

First, set out Ingredient Bowls and then organize in order of use. This will make your "Gumbo YaYa" sing!

Now, take your four Bell Peppers (2 Red and 2 Green), 2 large Onions, and 2 stalks of Celery and hand-cut into a small dice ! Size is up to you. You get a better flavor hand cutting than with a Food Processor. Use the Processor for the Garlic. Mash /chop fine a handful of Garlic (four to six Garlic cloves).

Next, let's put the Spices together: 1 teaspoon of Black pepper, freshly ground; 1 teaspoon Red Pepper Flakes; 1 teaspoon of Cayenne; 1 teaspoon of Thyme; 2 Bay Leaves; 2 tablespoons Creole Seasonings (*Tony's is a good one+, or see my recipe above**), and 2 tablespoons of Kosher salt.

Next, clean 1 pound of large Shrimp (26-30). Save shells for the stock. Cut 1 package of Uncle Bill's Andouille Sausages into bite-sized pieces. De-bone roasted chicken and cut into 2" pieces. Add Chicken bones and Shrimp shells to 3 quarts of Chicken Broth. Bring stock to a boil and turn down heat.

You're ready **To Make the Roux**. This is the *Soul of Cajun Cooking*, so take your time ! First, melt 2 cups Butter in heavy pan: Cast Iron is best, or a 12-qt Dutch Oven. Next, brown Andouille pieces in the Butter; remove sausage. Pour Butter/Drippings into measuring cup -- you need 2 cups. Add more butter, if needed. Return it the pan. Heat hot ! Measure 2 cups of flour! Add flour a little at a time, whisking all the time ! Turn down the heat. **Don't Burn It**. Stir for about an hour, until nice and brown.

Next, add diced Veges: First, Onions, then Peppers, and lastly the Celery. Cook on medium heat until soft! Then, add 2 tablespoons of Creole Seasoning*, Garlic and Spices. Cook for 10 minutes, until soft.

Now, add Stock to your Roux and Veges, and cook for another 30 minutes! Add Chicken, Andouille and Shrimp. Cook 10 minutes. Taste and adjust the seasoning. Don't overcook the Shrimp! Gumbo Ya Ya is done when the Shrimp turn pink. Serve over rice. Top with Chopped Parsley & Green Onions!

Enjoy yourself !

- Uncle Bill

+ Tony's Creole Seasoning sold @ Uncle Bill's Missoula Shop