

UNCLE BILL'S Chicken & ANDOUILLE GUMBO

Ingredients:

One (1) Five Pound Chicken
One (1) Package **Uncle Bill's Andouille Sausage**
Two (2) Cups Chopped Onions
Two (2) Cups Chopped Green Pepper
One and a half (1 1/2) Cups Chopped Celery
One and a half (1 1/2) Teaspoons Mint Fresh Garlic
Two and a half (2 1/2) Cups All-Purpose Flour
Salt, Cayenne & Garlic Powder
Six (6) Cups Chicken Broth
One (1) Cup Oil

Uncle Bill Says: Wonderful Easy Recipe.
No other seasonings in it. Salt, cayenne and garlic powder
and then let the Andouille sing with it."

Instructions:

Cut chicken into pieces and arrange on baking sheet. Season evenly with salt, cayenne & garlic powder. Let stand 30 minutes.

Shake chicken in paper sack with 1 1/2 cups of flour. Coat well.

Heat oil in large skillet on medium heat. Add chicken, brown on all sides. Remove browned chicken and set aside. Loosen brown bits in bottom of skillet. Use whisk to add one cup of reserve flour. Stir constantly to make a dark roux.

Remove from heat. Add onions, green peppers, celery & garlic. Stir to blend thoroughly and prevent burning.

Stir in stock and bring to boil over medium heat. Add sausage & garlic. Simmer for 45 minutes.

Remove chicken from bones and cut into 1/4" pieces. Add chicken to gumbo. Heat thoroughly. Salt and pepper to taste.

Serve over steamed rice.

ENJOY!

Serves 8

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GWrite Doc 2012