

Ingredients

- 2 cups cold water
- cooked long-grain rice (as much as you think you'll need)
- 1 cup celery, small dice
- 1 cup all-purpose flour
- 2-3 tsp cayenne (more or less to taste)
- 1 bunch scallions, small dice (I use green onions instead)
- 1 cup green bell peppers, small dice
- 8 oz. tomato paste
- 2 lbs boneless skinless chicken thighs, cut into bite size pieces
- 1 lbs andouille sausages, sliced into ½ inch thick medallions
- 3 bay leaves
- 2 tbsps. garlic, minced (or to taste)
- 1 lbs kielbasa, sliced into ½ inch thick medallions
- ¾ cups vegetable oil (I prefer Peanut Oil – harder to burn)
- 2 lbs uncooked shrimp, peeled & deveined (save the shells to make a stock)
- ¼ cups creole seasoning, divided (I use Tony Cacheres)
- 1 1/2 cups onions, small dice
- 96 oz. chicken broth



Directions

- In large skillet brown both sausages on medium-low heat. Set aside till later. You may need to do this in batches.
- In small sauce pan add water & shrimp shells & let simmer for 20 mins covered. Remove from heat & let sit for another 20 mins, covered. Strain stock & reserve for later.
- Spice up chicken & shrimp with 1 -2 tbsps. of creole seasoning & set aside.
- To make the roux:
 - In 12-quart heavy bottom stock pot, heat oil over medium/medium low heat.
 - Add the flour all at once & stir constantly with wooden spoon until it turns to a dark chocolate color. (approximately 20-30 min.
 - Do not rush this by turning up the heat, it will burn very quickly, not to mention it might splatter & this stuff is like napalm if it gets on your skin.
- Add the onion, celery, green bell pepper, garlic & continue the constant stirring. Cook until they soften (5-10 mins). This will look like a very thick paste.
- Add the bay leaves, & stir in the tomato paste & cook for a couple of mins.
- Pour the chicken & reserved shrimp stock in & stir till the paste (roux) is mixed.
- Put the sausage, the rest of the creole seasoning, and the cayenne in & raise the heat to bring to a soft boil. For about 10 Minutes.
- Reduce heat to a simmer, add chicken & cover. Simmer for 30 mins.
- Now check the consistency. You can always add a little water or broth if necessary. Simmer for another 15-20 mins.
- Add the shrimp & stir. The shrimp will cook very quickly. As soon as they turn pink you are ready to serve.
- To serve:
 - Place a pressed scoop of rice in the middle of your bowl (I like to use an ice cream type scoop; that way it stays rounded & centered in the bowl) & ladle the gumbo around & over the top of the rice.
 - Sprinkle top some scallions on top.
 - Enjoy the Chicken, Shrimp, & Sausage Gumbo recipe