

# Chicken, Sausage and Shrimp Gumbo

Serves 12

*Since our marriage over 8 years ago, our holiday traditions have mostly been a hodgepodge of traditions followed by each our respective families. However, the past couple of years we've gotten in the habit of making a big batch of gumbo to enjoy over the holidays. I like to think that Christmas gumbo will be a tradition that we continue for a long time to come.*

2 lbs Andouille sausage, cut into 1/4-inch thick slices  
2 tablespoons plus up to 1 cup vegetable oil  
1 1/4 cups all purpose flour  
2 large yellow onions, chopped  
2 large celery ribs, chopped  
1 green bell pepper, seeded and chopped  
1 red bell pepper, seeded and chopped  
8 garlic cloves, minced  
1 cup dry red wine  
10 cups homemade or less-sodium chicken broth  
4 teaspoons Creole seasoning (I like to use Tony Chachere's)  
3 Turkish bay leaves  
1 whole (3 1/2 to 4 1/2 lb) chicken, cut into 8 pieces, skin removed  
2 lbs (21/30 count) shrimp, peeled and deveined  
**Garnish:** 1 bunch green onions, roots trimmed, white and green parts thinly sliced  
**Serve with:** long grain rice, hot sauce

Add two tablespoons vegetable oil to a very large Dutch oven (I use a 1 1/2 gallon pot) and brown the sausage slices. Remove the sausage using a slotted spoon and set aside. Pour any sausage drippings into a measuring cup and add vegetable oil to equal 1 cup. Let the pot cool and then wash and dry it; I love brown bits but find they tend to burn and give my roux an off-taste during the long cooking time.

If you can't part with the brown bits (I hear ya!), deglaze the pan using a little broth or red wine and set the pan juices aside to add to the gumbo with the chicken broth. Clean the pot and then proceed as directed with the recipe.

Add the cup of oil and drippings to the cleaned pot and heat over medium heat. Stir in the flour and cook, stirring constantly, until the roux is dark brown (30 to 40 minutes). Be very careful while stirring as roux is very hot and can cause serious burns.

Add the onion, celery and bell peppers. Cook until tender. Stir in the garlic cloves and cook until fragrant, about 30 seconds. Carefully add the red wine and let it reduce for about 1 minute. Whisk in the chicken broth and bring the mixture to a simmer. Stir in the Creole seasoning and bay leaves and then add the chicken pieces.

**This recipe came from Minced blog at [www.mincedblog.com](http://www.mincedblog.com).**

Let the mixture simmer for 45 minutes until the chicken pieces are cooked through. Remove the chicken pieces and let them cool before shredding with a fork. While the chicken cools, return the sausage to the pot and let it cook for another 30 minutes. Stir in the shredded chicken and let the gumbo simmer for an additional 20 minutes to allow the flavors to develop. Gumbo can be cooled and refrigerated for 2 to 3 days or frozen for up to 3 months at this time.

When ready to serve, bring the mixture to a strong simmer and add the shrimp. Cook for 3 minutes until the shrimp are cooked through and then serve over rice and sprinkle with green onions. Make sure Tabasco is on the table. Enjoy!