

# Gumbo

*Serves 50*

*Recipe shared by JoAnn and Nia Kellogg*

## INGREDIENTS

1 pound Andouille sausage  
3 pounds pork, beef, or mixed mild sausage  
5 whole cooked large rotisserie chickens  
6 quarts chicken stock  
2 large Creole season chopped vegetables (about 60 ounces)  
5 heaping tablespoons roux (bought in a jar is fine!)  
4 whole bay leaves  
4 tablespoons olive oil  
Worcestershire sauce to taste  
Kitchen Bouquet for appropriate color  
Salt & pepper to taste  
1 tablespoon fié  
2 teaspoons cayenne pepper  
2 tablespoons dried basil  
1 tablespoon thyme  
Salt to taste  
Sprinkle of fresh chopped parsley  
Green onions for garnish

## DIRECTIONS

- Debone chicken and cut into bite-sized pieces. Chop sausage into ½ inch rounds.
- Sauté chopped vegetables in olive oil until translucent. Add roux, diluted with enough hot water for pouring.
- Add chicken stock and spices to pot.
- Simmer 30 minutes to blend flavors. Add sausage and simmer an additional 30 minutes.
- Add chicken pieces and turn off heat. Cool. Add more stock if needed. Cool to room temperature.
- Add parsley. Correct seasoning.
- Refrigerate overnight or several days.
- Serve hot over rice. Garnish with green onions if desired.

**Note: This recipe can be halved with great success and freezes well.**