**GUMBO (NOLA)**

**Ingredients**

For the Roux:

* 1 heaping cup [all-purpose Flour](https://amzn.to/3WuUaqR)
* 2/3 cup Oil (vegetable, Olive, or canola oil)

For the Gumbo:

* 2 bunch Celery, diced, leaves and all
* 1 (Red/Orange/Yellow) Bell Pepper, diced
* 1 large yellow Onion, diced
* 1 bunch green Onion, finely chopped
* 1 bunch fresh chopped Parsley, finely chopped
* 2-3 cloves [Garlic](https://amzn.to/3CRtR7a)
* sprinkle of Tony's Chachere's Creole Seasoning
* 6-8 cups Chicken Broth
* 2 links Andouille Sausage, sliced into 'coins'   
   (substitute: Richard’s Beef/Pork Sausage)
* Meat from 1 Rotisserie Chicken
* 2 cups Shrimps, pre-cooked, pealed
* cooked white Rice for serving

**Instructions**

1. **Make the Roux:** In a large, heavy bottom stock pot combine flour and oil. Cook on medium-low heat, stirring constantly for 30-45 minutes. This part takes patience--when it's finished it should be as dark as chocolate and have a soft, "cookie dough" like consistency. Be careful not to let it burn! Feel free to add a little more flour or oil as needed to reach this consistency.
2. **Brown the sausage.**In a separate skillet on medium-high heat place the sausage slices in one layer in the pan. Brown them well on one side (2-3 minutes) and then use a fork to flip each over onto the other side to brown. Remove to a plate.
3. **Cook the vegetables in broth.** Add ½ cup of the chicken broth to the hot skillet that had the sausage to deglaze the pan. Pour the broth and drippings into your large soup pot.
4. Add remaining 5 ½ cups of chicken broth. Add veggies, parsley, and roux to the pot and stir well.
5. Bring to a boil over medium heat and boil for 5-7 minutes, or until the vegetables are slightly tender. (Skim off any foam that may rise to the top of the pot.) Stir in cajun seasoning, to taste.
6. **Add meat.** Add chicken, sausage, and shrimp.
7. **Taste and serve.** At this point taste it and add more seasonings to your liking--salt, pepper, chicken bullion paste, garlic, more Joe's stuff or more chicken broth--until you reach the perfect flavor. Serve warm over rice. (Tastes even better the next day!)

**Notes**

1. **Roux:** The roux can be made 3-5 days in advance, stored in a large resealable bag in the fridge.
2. **Chicken and broth:** The best way to make this gumbo is by buying a rotisserie chicken--removing all the chicken, and using the carcass to make homemade chicken broth. Then make the gumbo using the chicken and homemade broth. You can use store-bought chicken broth, but homemade is way better! Here's a [tutorial](https://tastesbetterfromscratch.com/homemade-chicken-broth-how-to-get-the-most-from-your-rotisserie-chicken/) for making it from scratch.
3. **Storing Instructions:**  Store Gumbo covered in the refrigerator for 3-4 days.
4. **Freezing Instructions:** This recipe makes quite a lot, so save leftovers for another   
   day!  To freeze gumbo, allow it to cool completely and store it in a freezer safe container (separate from the rice) for 2-3 months.  Thaw overnight in the refrigerator and reheat on the stove or in the microwave.