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# Chicken-Andouille Gumbo with Roasted Potatoes

*The Essential Southern Living Cookbook*

Preparation Time: 45 minutes

Start to Finish Time: 3 hours 10 minutes

**1 pound andouille sausage, cut into 1/4-inch-thick slices**  
**1/2 cup peanut oil**  
**3/4 cup all-purpose flour**  
**1 large onion, coarsely chopped**  
**1 red bell pepper, coarsely chopped**  
**1 cup celery, thinly sliced**  
**2 cloves garlic, minced**  
**2 teaspoons Cajun seasoning**  
**1/8 teaspoon cayenne pepper**  
**1 package (48 ounce) chicken broth**  
**Roasted Potatoes (see recipe under "Side Dishes/ Oven Cooked")**  
**chopped fresh flat-leaf parsley (for topping)**  
**cooked and crumbled bacon (for topping)**  
**hot sauce (for topping)**

In a large skillet over medium heat, cook the sausage, stirring often, until browned, about 7 minutes. Remove and drain the sausage. Pat dry with paper towels.

Heat oil in a stainless steel pot over medium heat. Gradually whisk in the flour. Cook, whisking constantly, for 18 to 20 minutes or until the flour is caramel-color. Reduce the heat to low. Cook, whisking constantly, until the mixture is milk chocolate in color and the texture is smooth, about 2 minutes.

Increase the heat to medium. Stir in the onion, bell pepper, celery, cloves, Creole seasoning and cayenne pepper. Cook, stirring constantly, for 3 minutes. Gradually stir in the chicken broth. Add the chicken and sausage. Increase the heat to medium-high. Bring to a boil.

Reduce the heat to low. Simmer, stirring occasionally, until a thermometer inserted in the chicken reads 165 degrees, about one hour and 30 minutes.

Shred the chicken into large pieces using two forks. Place Roasted Potatoes in serving bowls. Spoon the gumbo over the potatoes.

Serve with the desired toppings.

Yield: 10 cups

## **Soup, Stew and Chili**

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*Per Serving (excluding unknown items): 1455 Calories; 111g Fat (67.7% calories from fat); 19g Protein; 100g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 1306mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1/2 Lean Meat; 4 Vegetable; 21 1/2 Fat; 1/2 Other Carbohydrates.*