

I made this recipe for 50 people, sample size servings

**la recette du gumbo de mon grand-père, Matthieu Simien avec Terrance Simien**

Recipe for my grandfather (Matthew Simien's) gumbo, with Terrance Simien ;)

**Poulet et Saucisse gumbo**

Chicken & Sausage gumbo

**Ingredients:**

Kitchen needs:

- One large stock pot
- Rice cooker
- Ladle, good knife, cutting board, etc.
  
- Seasoning: Sea Salt, Garlic Powder, Onion Powder & Tony Chacere's Seasoning Blend
- Olive Oil
- 2 onions
- 2 lbs. of smoked sausage (Andouille is preferable)
- 8-10 Organic Chicken Thighs with skin and bone in and skin on (This is just a preference for flavor... but people need to be warned that there are bones in the dish... if you don't wanna mess with that liability then they don't have to be bone in)
- 1/2 carton of Chicken broth (optional, for additional flavor, but the natural juices of chicken and sausage can be enough too)
- 8-10 cups of water
- 2 bundles of Green Onions
- 2 bundles of Parsley
- 3/4 jar of Dry Roux
- 1 - 2 bags of rice

**Instructions:**

- Take Chicken thighs out
- put Chicken in the pot first
- put enough seasoning to cover all the chicken - liberally
- mix it all together
- put a little Olive Oil
- Begin to Brown the chicken
- Let it begin to cook
- put a lid on the pot
- Chop your onions up fine, diced
- uncover lid
- Add onions to the pot of chicken

- Add a little bit of water
- Stir it so chicken doesn't stick to bottom of the pot
- It begins to make it's own gravy/broth first

Cover the lid again

- cut up the sausage
- add all the sausage at the same time
- mix it with the chicken
- all the juices mix together
- let it cook for a while
- let chicken cook for about a half hour
- leave the pot uncovered
- and then begin adding water...

Once the chicken is well - cooked, you begin building your broth

- let it come to a boil
- stir as you go
- Add 8-10 cups of water
- Let it come to a boil
- Then add the roux at the very end

- Clean your herbs: parsley and green onions
- Chop your green onions
- These are used to garnish at the very end

- Wash your rice
  - 4 cups of rice to 4 cups of water for cooking in a rice cooker.
  - COOK SOME RICE - the gumbo is poured over a scoop of rice- in each serving.
- But the gumbo can be served without rice as well. Some people just like the gumbo by itself and that works too.
- (Brown rice is heart healthy and we dig that, so I'd go with Brown Rice if I had to choose. But white rice works as well).