

Spicy Baklouti Chili Gumbo

INGREDIENTS

1/2 lb Andouille sausage, sliced 1/2"
1/2 lb shrimp, peeled & deveined
1/2 lb boneless skinless chicken thighs
1 large celery rib, finely diced
1 green pepper, finely diced
1 red pepper, finely diced

6 garlic cloves, minced
1 yellow onion, finely diced
2 green onions finely sliced
1/4 c Italian parsley, finely chopped
1 dried bay leaf
4 c chicken stock

1 large tomato, diced
2 c sliced okra (optional)
1/4 c + 2 tsp Green Chili Olive Oil
1/2 c all purpose flour
salt & pepper to taste
Rice to serve

METHOD

In a large, heavy pot heat 1/4 c green chili oil over medium-high heat. Season chicken with salt & pepper. Brown on both sides & set aside. Add sausage to the pot & saute until browned, set aside. Reduce heat to medium, add flour to the oil and pan drippings, stir and scrape pan to incorporate. Cook stirring constantly for about 10 minutes until it turns a deep rich brown. Be careful! It will burn quickly. Add remaining green chili oil, garlic, peppers, onion, celery and okra to flour mixture. Reduce heat to medium low and saute about 5 minutes until the vegetables start to become tender. Add stock, tomatoes and Worcestershire. Stir to scrape up any browned bits stuck to the bottom of the pan. Bring to a simmer and continue to cook until the gumbo thickens. Add the Chicken and sausage back to the pot. Simmer over medium-low heat about 30 minutes. Add the shrimp and cook through, about two minutes. Taste and adjust the seasoning with salt and pepper. To serve, ladle the gumbo over rice and top with the sliced green onion and chopped parsley.

Makes: 6-8

Time: 1h

