

Cocoa Magic Chicken and Andouille Gumbo
Chef Carrie Wong

1/2 pound Andouille or kielbasa sausage, cut into 1/2-inch cubes
4 tablespoons vegetable oil, divided
1 - 2 1/2 to 3 pound chicken, cut into pieces
1 1/2 quarts water
1/3 cup all-purpose flour
1 cup chopped onion
1 cup chopped celery
1 cup chopped green pepper
2 garlic cloves, minced
2 tablespoons chopped fresh parsley
2 bay leaves
1/2 teaspoon dried thyme
1 teaspoon Tabasco
2 T Poultry Potion
1 T Pork Potion
1/4 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/2 cup chopped green onions

Cooked rice

In 3-quart saucepan, over medium-high heat, brown sausage in 2 tablespoons oil, about 7 minutes. Remove with slotted spoon and set aside. Add chicken pieces and cook until golden brown, about 10 minutes, turning occasionally. Add water, cover and cook until chicken is tender, about 30 minutes. Remove chicken, leaving liquid in pan, and when chicken is cool enough to handle, discard skin and bones and dice meat into 1/2-inch cubes.

In skillet, over medium-low heat, mix remaining 2 tablespoons oil and flour and cook, stirring constantly, until roux turns dark brown, about 30 minutes. Add onion, celery, green pepper, garlic and parsley and cook about 10 minutes or until vegetables are tender. Add vegetables to liquid in saucepan along with bay leaves, thyme, TABASCO® Sauce, Poultry and Pork Potions, salt and pepper. Bring to a boil, reduce heat and simmer, uncovered, 45 minutes. Add chicken and sausage and simmer another 15 minutes.

Remove pan from heat, add green onions and adjust seasoning. Let gumbo stand 10 to 15 minutes. To serve, mound about 1/3 cup rice in each soup bowl, then ladle about 1 cup gumbo around rice.