

BAILEY'S ANDOUILLE, LLC



Chicken & Andouille Gumbo

This mouth watering, gut warming gumbo is sure to please the whole crowd. Feel free to share this recipe as is and intact.

Ingredients:

- 1-3 lbs. Chicken, cut up
- 1 lb. Bailey's andouille, cut into ¼" slices
- ¼ c. Vegetable oil
- 3 qts. Hot water
- 2 14 oz. cans of chicken broth
- 1 box Bailey's Cajun Creole Roux Mix
- 2 tbsp. Worcestershire sauce
- 2 doz. Raw oysters (optional)
- 1 tbsp. Gumbo filé



Directions:

In an 8-quart pot, fry chicken and andouille in oil for 15 minutes. Add hot water and bring to a boil. Mix roux with boiling water from pot until it is soft and smooth. Add roux to pot. Stir in chicken broth, seasoning and spices packets. Add Worcestershire Sauce. Cook uncovered over medium heat for 45 minutes to 1 hour. If desired, oysters should be added in the last 15 minutes of cooking. Skim excess oil and add gumbo filé. Serve over cooked rice. Yields: 8-10 servings.

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