

50th Anniversary Winning Gumbo

**FROM MEMBERS OF K&B'S CUSTOMER
INVENTORY SERVICES DEPARTMENT**

DIRECTIONS

- Using 3 cups of oil and 2 cups of flour make a roux over low heat. (stir until a caramel color)
- In a separate pot, brown your sausage and chicken then set aside.
- In the same pot you browned your meat, add in your onions, bell peppers, and celery.
- Brown until onions are translucent.
- Add in your roux.
- Add 1.5 gallons of chicken stock and .5 gallons of water
- Season with salt, black pepper, garlic powder, onion powder, and Cajun seasoning to taste.
- Boil for 30 minutes.
- Serve over rice and enjoy!



INGREDIENTS

Ingredients (Makes 4 gallons)

- 3 cups all-purpose flour
- 2 cups vegetable oil
- 4 lbs. boneless skinless chicken thighs
- 3 lbs. smoked andouille
- 3 lbs. yellow onions diced
- 4 green bell peppers diced
- 4 red bell peppers diced
- 1 bunch of celery finely chopped
- 1.5 gallons unsalted chicken stock
- .5 gallons water
- Garlic powder
- Onion powder
- Salt
- Black pepper
- Cajun seasoning