

WILLIE MAE'S CREOLE GUMBO

In a LARGE pot:

Boil Chicken until Tender. Remove from broth, debone, and set aside.

Bring broth to simmer and add the following:



Whole stalk of Celery
2 or more bunches green onion
1 large Onion
1 or 2 Bell Peppers
1 or 2 bags fresh or frozen Okra
8 or more cloves of Garlic
2 cans Rotel Tomatoes
1 large can tomato Juice (maybe)



Simmer until veggies are tender.

Place 1 pint DARK Douget's Roux in large bowl and add 2 cups water.
Mix with mixer until smooth.

Add 2 more cups water and mix until smooth

Pour mixture into pot with veggies and stir.

Add Beasley's jalapeño sausage cut into bite sizes to the pot.



Simmer 10 minutes

Add deboned chicken, bring to boil, season to taste, and simmer some more.

Serve over Rice (or Cajun style over potato salad)

Gumbo is good 2nd or 3rd day.