

Chicken Gumbo

- 4 tablespoons butter
- 1/2 cup sifted flour
- half rose of garlic, crushed or minced
- one yellow onion, chopped
- two stalks of celery, chopped
- 1 red bell pepper, chopped
- 1 green or poblano pepper, chopped
- 3 to 4 jalapeno peppers, minced
- 2 to 3 chicken breasts, chopped
- 1 pound sausage
- 1/2 pound sliced okra (frozen OK)
- 2 to 3 quarts [chicken broth](#) ^[1]
- 1 teaspoon paprika
- 1/2 tablespoon salt
- 1/2 tablespoon chipotle powder

Clarify butter in large pot.

Add sifted flour to clarified butter, and brown to a roux.

Add garlic, onion, celery and peppers. Cook until soft.

Add chicken breasts and sausage.

Once chicken is cooked, add okra.

Add 2 quarts of stock.

As liquid thickens, add more stock.

Add spices.

Serve with [rice](#) ^[2].

Serves: 10

Preparation time: 75 minutes

— [Subscriptions \(1\)](#)

Source URL: <http://kitchen.unseelie.org/node/169>

Links:

[1] <http://kitchen.unseelie.org/.283>

[2] <http://kitchen.unseelie.org/.225>