



GUMBO

Ingredients:

- 1 Rotisserie (shredded, deboned)
- 1 Beef kielbasa (casing removed)
- 1 lb Extra Large shrimp (peeled, deveined, tails removed)
- 1 16oz box PF Chang's steamed Jasmine Rice (freezer section)
- 1/4 cup vegetable oil
- 1 32oz Chicken Broth
- 1 8.25oz Bone Broth
- 16oz Hunts Crushed Tomatoes
- 1/2 Large yellow onion (chopped)
- 6 celery stalks (remove much of the string)
- 6 garlic cloves (chopped)
- 1.5 TBL fresh parsley (chop fine, remove stems)
- 1/4 C flour
- 2 tsp Gebhardt's Chili Powder
- 2.5 tsp Paprika
- 2 bay leaves
- 1 tsp red pepper flakes
- 1.5-2 TBL salt
- Garlic Pepper Grinder (10-12 twists)

Directions:

Step 1: Prepare all above items and set aside.

Step 2: Brown kielbasa and move sausage to paper towel covered plate to absorb grease; set aside. **Add all kielbasa drippings to large stock pot on medium heat.** Add vegetable oil, garlic, celery, and onion. Cook until tender.

Step 3: Stir in flour. Mix until vegetables are completely coated. Allow to cook approx. 2 min, stirring constantly.

Step 4: Stir in crushed tomatoes, chili powder, paprika, bay leaves, red pepper flakes, salt, garlic pepper. Simmer 5 min, stirring occasionally.

Step 5: Stir in Chicken and bone broths. Mix well. Low heat, cook for 30 min.

Step 6: Add shredded chicken and kielbasa. **Do not** add the shrimp. Cook 10-15 min.

Step 7: Steam rice and set aside.

Step 8: Take gumbo off heat. Add shrimp and parsley. Mix well. Add additional seasonings (above) as needed to taste. Remove and discard bay leaves. Serve gumbo over steamed jasmine rice.