

Tim Farmer's Country Kitchen

GUMBO

*1 package frozen okra
1 stalk celery, chopped
½ onion, chopped
1/3 bell pepper, chopped
1 garlic clove, minced
1/2 lb Andouille
4 cups chicken broth
14 ounce canned tomatoes
1 lb chicken, shredded
1 bay leaf
¼ teaspoon basil
¼ teaspoon thyme
¼ teaspoon black pepper
¼ teaspoon cayenne pepper
Dash of Tony Chachere's*



Add a little oil to skillet and cook vegetables until tender. Move aside and add garlic until soft. Stir together and pour in separate bowl. Add Andouille to skillet until brown. Remove and set aside.

*¼ cup oil
¼ cup flour*

Stir together oil and flour over medium heat until combined. Stir until light brown. Add remaining ingredients, cooked vegetables and Andouille and stir. Bring to a boil, reduce heat and simmer for 1 hour. Serve over rice.

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