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Cajun Gumbo

Ingredients:

1 large onion	4 chicken bouillon cubes	1 tsp salt
1/3 cup olive oil	1 TBSP garlic powder	10 shakes of Tabasco sauce
1 pack smoked sausage	1 TBSP onion powder	1 tsp filé powder
3 large chicken breasts	3 TBSP dried parsley	Cooked rice
Water	1 tsp Cajun seasoning	

Directions:

1. Cut up sausage into half circles. Chop onions.
2. In a 5 Qt. pot heat oil on medium high heat. When oil is hot add onions. Brown onions until really dark then pour in at least a cup of water, place lid on pot, and steam for 1 minute.
3. Add water until pot is half full, bouillon, garlic & onion powder, parsley, Cajun seasoning, salt, and Tabasco. Taste liquid to determine if seasonings need to be adjusted.
4. Add sausage and chicken and more water if needed to reach within 1-inch of the rim. Bring to a boil, cover with lid, and reduce heat to low. Cook for 1 hour.
5. Turn off heat, remove chicken, shred, and return to pot. Add filé powder.
6. Serve with cooked rice.