

JACOB'S WORLD FAMOUS ANDOUILLE

CHICKEN AND ANDOUILLE GUMBO



Prep Time: 1 Hour

Ingredients:

1-3 Pounds of Chicken
1 pound of Jacobs Andouille
1 Package of Jacob's Country Roux Mix
1/2 cup of oil
2 dozen (24) Raw Oysters (optional)
2 Tbsp. Worcestershire sauce
3 cups of rice
Jacob's dry seasoning



Photo Credit: [pinterest.com/Sally Tunmer](https://pinterest.com/SallyTunmer)

Method:

In a 8 quart pot, pre-cook Chicken and andouille in oil. Add 3.5 quarts of hot water to the chicken and bring to a boil. Add half a pack of Jacob's dry seasoning and add extra spices to your taste. Mix roux in 8 oz. of water and add to pot.

Add Worcestershire sauce and cook uncovered on a medium heat for 45 minutes. If using oysters, add during last 15 minutes. Skim oil and add more seasoning. Serve over rice.

Variation: Debone 2 smoked chickens, put chicken meat and sliced andouille in the pot, add about 3.5 quarts of water to pot and bring to a boil. Add in the roux mix and seasoning packs to taste, let simmer for about 45 minutes.

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