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**Mardi Gras Gumbo**

Chef John’s Classic Italian Sausage and Chicken

Serves 10

Ingredients:

1/2 cup flour
3 Tbsps. extra virgin olive oil

2 Tbsps. butter
2 cups onion, medium dice
1 cup yellow pepper, and medium dice

1 cup red pepper, medium dice
4 ribs celery, medium dice
3 cloves garlic, chopped
1 lb. Chef John’s Classic Italian Sausage

1 lb. chicken breast, 1 inch strips

1 lb. andouille

1 cup white wine
5 cups [chicken](http://www.cdkitchen.com/recipes/tiptip.php?keyterm=chicken) broth
1 Tbsp. Cajun blend spice mix
1 tsp. dried thyme
2 large bay leaves
2 cups sliced okra
1 (28 ounce) can, diced tomatoes,
1 Tbsp. Gumbo File

Chef John’s Signature Seasoning, to taste

Preparation:

1. Preheat oven to 425 degrees.
2. Place flour on sheet pan and cook in oven, shaking and stirring once until flour is the color of peanut butter (about 15 minutes). The flour can be cooked longer if desired to intensify the flavor. Be sure the flour doesn't burn.
3. Heat olive oil over medium-high heat. Brown sausage and chicken in Dutch oven, (8-10 min). Remove from pan and reserve. Slice Italian sausage into ¼ inch round slices. Slice andouille sausage in half then in ¼ inch slices. Slice chicken into ½ inch dice.
4. Add butter and sauté onion, peppers, celery and garlic. Cook until tender about 4-5 min.
5. Sprinkle flour over top and stir until blended. Cook for 1-2 minutes, deglaze with white wine.
6. Stir in chicken broth, and bring to boil, stirring until thickened.
7. Add sausage, chicken and spices. Lower heat, cover and simmer for 15 minutes.
8. Add okra and tomatoes. Stir and simmer additional 15 minutes.
9. Stir in gumbo file and adjust flavor with Chef John’s Signature Seasoning before serving.

Serving Suggestion:

Serve with Saffron Rice.

Place a ladle of gumbo in bowl and top with a 2 oz. scoop of saffron rice in center of the bowl.