

CAJUN PRAIRIE *Signature* FOODS

*Signature* Recipe Release January 2022

**Cajun Chicken, Sausage & Tasso Gumbo**

Serves 10-12

**Ingredients:**

1 gal	water, warm
2 tbsp	salt* (reserve 1 tsp to add, if desired, when complete)
1 pint	roux*, dark, premade
	Holy Trinity:
2 cups	onions, yellow, diced
1 cup	bell pepper, green, diced
1 cup	celery, food processed or diced small
2 tbsp	<i>Cajun Prairie Vegetable</i> Seasoning
2 pounds	Smoked Sausage, beef and pork mixed; sliced 1/4 - 3/8 "
1 pound	Pork Tasso, cut 1/2" or smoked turkey wings and/or legs, debone & cut)
3 pounds	Chicken, thigh meat, skinless and boneless; cubed 1 1/2 - 2"
3 tbsp	<i>Cajun Prairie Chargrille</i> Seasoning
2 tsp	garlic, minced
1 bunch	green onions
5 cups	rice, medium grain, prepared

**Directions:** Assure all ingredients are in stock. Regarding roux; we are big fans of Savoie's Roux, a local, family owned, specialty company, but since it is not readily available everywhere, you may try another brand or make your own from scratch. Using a large, deep pot, add the warm water and salt\*, reserving 1 tsp, then bring to a slow rolling boil. Lower heat and stir in the roux, stirring briskly to encourage the dissolving of the roux. Increase heat to a slow rolling boil, stirring often to assure no roux is settling on the bottom of the pot. Simmer on medium heat for 20 minutes. Meanwhile slice the Sausage and Tasso, ready to add to the pot. Dice up the Holy Trinity; onions, bell pepper and celery.

Add to a bowl and season with *Cajun Prairie Vegetable* Seasoning, allowing to marinate. When ready, add the seasoned Holy Trinity, Sausage and Tasso to the pot, stirring well. Continue to simmer on medium heat for 30 minutes. Meanwhile, using a cutting board, prepare the chicken by trimming undesired, excess fat and cutting into cubes. ( Don't cut too small as it may breakdown in the process) Add to a bowl then season with *Cajun Prairie Chargrille* Seasoning and the garlic. Mix well then allow to marinate. The chicken can be prepped in advance and either refrigerated up to 2 days or frozen for up to 2 weeks. When ready, add the chicken, stirring well, lowering heat to a simmer and cover. Simmer on low for 45 minutes to 1 hour, checking for desired taste. Assure rice is prepared. Prep green onions, trimming the roots, ready to add to the finished Gumbo by cutting directly into the pot with scissors. Serve in individual bowls over warm rice.

Enjoy ***Cooking with Spirit***, *Garrett and Myrna Miller*

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