

Cajun Sausage Gumbo

1 cup vegetable oil
1 cup all purpose flour
1 large onion
1 large green bell pepper, chopped
2 celery stalks chopped
2 lbs Graham Cattle Longanisa Sausage, sliced
4 cloves of garlic
salt & pepper to taste
Creole seasoning to taste
3 cups beef broth
3 cups chicken broth
1 bay leaf
white or brown rice

Heat oil in Dutch oven over medium heat. When hot, whisk in flour. Continue whisking until roux is cooked to the color of chocolate milk 8-10 mins. Be careful not to burn, if you see black specks, start over.

Stir in onion, bell pepper, celery and sausage into the roux, cook 5 mins. Add garlic, cook 5 mins. Season with salt, pepper & creole seasoning, use caution with the salt due to salt in sausage, creole seasoning and broth. After blending in spices add broth and bay leaf. Bring to a boil over high heat then reduce heat to medium-low and simmer uncovered for 2 hours stirring occasionally

Cook rice separately and mix in desired amount to gumbo once it is finished cooking