

Mr. B's Dark Gumbo Ya-Ya



Ingredients

- 2 medium onions (1 quartered, 1 finely chopped)
- 3 stalks celery (2 halved, 1 finely chopped)
- 2 tbsp. black peppercorns
- 1 (3 1/2-lb.) whole chicken
- 2 medium carrots, halved
- 2 sprigs thyme
- 16 tbsp. unsalted butter
- 1 1/2 cups flour

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8-10
- [Source](#)

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Rate

- 1 each red and green bell pepper, minced
- 3 cloves garlic, finely chopped
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. andouille sausage, sliced
- 1 tbsp. Creole seasoning
- 1 tsp. cayenne pepper
- 1 tsp. dried thyme
- 1/2 tsp. crushed red chile flakes
- 3 bay leaves
- Cooked white rice

Directions

1. Bring chicken, quartered onion, halved celery, peppercorns, 2 bay, carrots, thyme sprigs, and 10 cups water to a boil in an 8-qt. saucepan.

Reduce heat to medium-low; simmer until chicken is cooked through, 35-40 minutes.

1. Remove chicken; cool, then shred meat. Strain stock; discard solids and set aside.
2. Heat butter in an 8-qt. saucepan over medium-high heat. Whisk in flour; cook, stirring, to make a dark roux, 18-20 minutes.
3. Add remaining chopped onion, celery, and bay, plus bell peppers, garlic, salt, and pepper; cook, stirring, until soft, 8-10 minutes.
4. Add andouille, Creole seasoning, cayenne, dried thyme, and chile flakes; cook until fat begins to render from sausage, 3-4 minutes.
5. Stir in 5 1/2 cups of reserved stock (chill remainder for another use); bring to a boil. Reduce heat to medium; cook, stirring, until thickened, 8-10 minutes.
6. Add chicken; cook until hot, 2 minutes more. Serve with white rice.

[gumbo](#), [southern](#), [celery](#), [chicken](#), [carrot](#), [bell pepper](#), [andouille](#), [sausage](#), [rice](#)

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