



# Ma Cluckers

## Chicken Sausage Gumbo

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**Makes 10 servings.**

**Prep time: 60 minutes. Cook time: 60 minutes**

#### Ingredients

1 tablespoon olive oil  
1 cup skinless, boneless chicken breast halves- chopped  
1/2 pound Ma Cluckers chicken sausages, thinly sliced  
1 cup olive oil  
1 cup all-purpose flour  
2 tablespoons minced garlic  
3 quarts chicken broth  
1 (12 fluid ounce) can or bottle of beer  
6 stalks celery, diced  
4 roma (plum) tomatoes, diced  
1 sweet onion, sliced  
1 (10 ounce) can diced tomatoes with green chile peppers, with liquid  
2 tablespoons chopped fresh red chile peppers  
1/4 cup Cajun seasoning  
1 pound shrimp, peeled and deveined  
1 bunch fresh parsley, chopped

#### Preparation

1. Heat oil in a medium skillet over medium high heat, and cook chicken until no longer pink and juices run clear. Stir in sausages, and cook until evenly browned. Drain chicken and sausages, and set aside.
2. In a large heavy sauce pan over medium heat, blend olive oil and flour to create a roux. Stir constantly until browned and bubbly. Mix in garlic, and cook about 1 minute.
3. Gradually stir chicken broth and beer into the roux mixture. Bring to a boil; mix in celery, tomatoes, sweet onion, and diced tomatoes with green chile peppers, red chili peppers, parsley, and Cajun seasoning. Reduce heat, cover, and simmer about 40 minutes, stirring occasionally.
4. Mix chicken, Ma Cluckers sausages, and shrimp into the broth mixture. Cook, stirring frequently, about 20 minutes.