

Not Your Grandmother's Chicken and Sausage Gumbo

SERVES 6

¼ cup olive oil, divided

1 lb. chaurice sausage
(hot pork sausage),
sliced

1 lb. smoked sausage,
sliced

½ cup chopped onion

¼ cup chopped celery

¼ cup chopped bell
pepper

1 tbsp. minced garlic

1 tsp. dried thyme

Salt

¼ cup flour

1 qt. chicken stock

2 lb. chicken breast
cutlets

½ tsp. paprika

½ tsp. filé powder

Black pepper

¼ cup butter

4 whole fresh okra,
halved

Preheat oven to 350 degrees.

Heat 3 tbsp. oil in a skillet over medium heat. Sauté chaurice sausage in hot oil for 3 minutes. Add smoked sausage and continue cooking another 3 minutes, rendering the fat from the sausage and creating flavored oil. Drain the oil into a bowl and set oil aside.

Add onion, celery, bell pepper, and garlic to the skillet with the sausage. Season with dried thyme and salt to taste. Cook for 10 minutes or until vegetables are soft. Remove skillet from heat, transfer mixture to a bowl, and cool in refrigerator for 25 minutes.

Return the flavored oil to the skillet over medium heat. Add flour to make a roux and stir to combine. Cook for 7 minutes, stirring occasionally, until roux turns the color of peanut butter. Add chicken stock, stirring well to incorporate.

In a small mixing bowl, combine filé and paprika; mix well. Add ½ cup of gumbo sauce to bowl and whisk well. This process help prevents clumps in filé. Stir mixture into gumbo sauce and simmer while you prepare the chicken.

Lay chicken cutlets flat on a cutting board and cover with plastic wrap. Using a mallet, gently pound out each cutlet to an even thickness, being careful not to break the cutlet apart. Add cooled sausage filling to center of chicken and roll, securing the roll by tying string an inch from each of the ends or securing with toothpicks. Season outside of chicken roll with salt and pepper to taste.

Add 1 tbsp. olive oil and butter to an oven-safe skillet over medium heat. Sear chicken for 2 minutes on each side. Add okra to skillet and drizzle with olive oil. Season with additional salt and pepper.

Transfer skillet to preheated oven and cook for 10 minutes. Chicken should be golden and okra should have a slight char. Remove skillet from oven and allow chicken to rest for 5 minutes before removing string and slicing chicken on a bias. Serve with gumbo sauce and okra.