

## File' Gumbo

3 lbs.	Whole Chicken		
1 lbs.	Andule sausage	3	bay leaves
1 lbs.	Shrimp (optional)	1 teaspoon	cayenne
3 cups	onion diced	1 teaspoon	salt
2.5 cups	green pepper diced	1 teaspoon	pepper
2 cups	celery diced	.5 teaspoon	thyme
1.5 cups	green onion diced	.5 teaspoon	oregano
5-6 cups	Chicken stock	1.5 teaspoon	paprika
		1.5 teaspoon	garlic
1 cup	flour	1-2 tablespoon	file plus at table
1 cup	oil		

1. In large pot brown seasoned chicken and sausage, set aside.
2. Dice all veggies.
3. Make rue to a dark copper color. (Use different pot from the chicken and sausage)
4. Add veggies, simmer about 10 to 12 minutes.
5. Add garlic, simmer for a few more minutes.
6. Add stock.
7. Add seasonings
8. Add chicken and sausage
9. Cook till chicken is done, about 1-2 hours.
10. Remove chicken from pot, remove meat off bones and add chicken back to pot.
11. Add green onions, cook a little more.
12. Add file' just before serving, don't boil after adding file'
13. Serve with extra file' at table.