

## Chicken and Sausage Gumbo

### Ingredients

- 3/4 cup all-purpose flour
- 1/2 pound D.L. Lee Smoked Sausage - sliced
- 3/4 pound chicken breasts - cook and shred
- 1 cup chopped onion
- 1/2 cup chopped green pepper
- 1/2 cup chopped celery
- 8 cups water
- 2 cloves garlic - minced
- 1 bay leaf
- 1-1/2 tsp. cajun seasoning
- 1 tsp. salt
- 1/2 tsp. dried thyme
- 1/4 tsp. black pepper
- 1 tbsp. Worcestershire sauce
- Dash of hot sauce
- 3/4 cup sliced green onions
- 4 cups hot cooked rice

### PREPARATION

1. Cook chicken breasts and shred. Set aside.
2. Brown sausage, onion, and green pepper in skillet. Drain fat.
3. In a slow cooker, combine shredded chicken, cooked sausage, onion and green pepper, celery, water, and seasonings.
4. Cover and cook on low 6 to 8 hours or on high 3 to 4 hours.
5. Serve over rice and garnish with the green onions. Serves 8 to 10.